



*Cook's*

FLOWING SINCE

1859

❖ **BRUT GRAND RESERVE** ❖

**TASTING NOTES**

Toasty and balanced, a touch of brandy highlights this champagne with depth and complexity. Pleasant apple and vanilla flavors flow throughout, underscored by subtle floral nuances.

**TECHNICAL DATA**

ALCOHOL BY VOLUME: 11.5%

TOTAL ACIDITY: 6.5g/L

pH AT BOTTLING: 3.25

**WINE FACTS**

Winemakers sometimes add a small batch of liquid, called a “dosage,” to champagne immediately before the final bottling. The dosage of brandy in Cook’s Brut Grand Reserve adds depth and complexity along with smooth vanilla and oak flavors.



COOK'S CHAMPAGNE CELLARS

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