



CHAMPAGNE  
MOUTARDIER

## *Champagne Moutardier - Cuvée Pure Meunier Brut Nature Zéro dosage*

100% Meunier is issued of a selection of Meunier from the Valley of Surmelin.

*The Dress* - has a pale yellow gold colour with straw yellow highlights. It is invigorated by fine, lively bubbles that feed a persistent collar.

*The Aromas* - The first notes are fresh, clean and frank. They evoke smells of Reinette apples, biscuits, peaches and candied lemon confit. When aired, it evolves towards notes of pink grapefruit, bitter orange and candied lemon. Also pear candied with almond, with mineral accents of iodine and clay smoke.

*The palate* - The approach on the palate is supple and fresh, with a creamy and melted effervescence. The mid-palate is orchestrated by a clay and limestone minerality, that gives a velvety texture, with full and fruity aromatic resonance. The tactile finesse is accompanied in the finish by a melting sensation. Balanced with great freshness and enhanced by salty and iodized accents.

*Pure Meunier Brut Nature* - is a champagne for passionate amateurs and discoverers of unpublished wines. This cuvee combines freshness, minerality, fruitiness and tenderness. Pure Meunier Brut Nature is a pure and harmonious champagne, that offers itself in its fullness. We suggest enjoying this champagne at a temperature from 8 to 10°C.

### *Technical informations :*

Dosage : 0 g/l

Harvest year : 2017

Bottled in : 2018

Vinification : 15% Oak / 85% Stainless steel Vat

### *In Addition :*

Alcoholic fermentation is done with selected yeasts.

Malolactic fermentation is carried out on all our wines.

The wine is filtered with passage in the cold.

The cuvée comes from one and the same year but not claimed.

