



CHAMPAGNE  
MOUTARDIER

## Champagne Moutardier - Cuvée Sélection - Brut

Guide Gault & Millau 2022 notée 15/20

**60% Chardonnay - 40% Pinot Noir (5% in oak barrel)**

*The Dress* - The champagne has a pale yellow gold colour, with luminous lemon yellow reflection deep in the glass. It is animated by fine, lively bubbles that feed a persistent mousse. The fairly dense and satiny collar, closes a rich and fresh visual sensation.

*The Aromas* - The first nose evokes roasted pineapple, bergamot, yellow lemon, biscuit and acacia flower. It evolves well on aeration towards a honeysuckle scent mixed with limestone and peach. Notes of honey, pear, liquorice, pepper, slightly toasted scent and toasted brioche. A balance between freshness and structure.

*The Palate* – The approach on the palate is supple and fresh with a creamy and melted effervescence. The wine develops an elegant body of fleshy and pulpy apple and pear fruit, supported by a tense acidity of lemon. The mid-palate is orchestrated by a minerality of clay, patina and limestone, with elegance and straightness towards the finish. The finish is fruity and minera, fresh and spicy with peppery, smoky and aniseed accents.

*Cuvée Sélection* - is a champagne rich in tactile and aromatic nuances that call for a meaty, spicy kitchen. We suggest enjoying this champagne at a temperature of 9 to 11°C.

### *Technical informations :*

Dosage : 7,0 g/l

Harvest year : 2015

Bottled in : 2016

Vinification : Stainless steel Vat and oak barrel

