



CHAMPAGNE
MOUTARDIER

Champagne Moutardier - Alchimie - Extra Brut

**90% Meunier (Fûts de chêne) - 10% Chardonnay
Millésime 2014**

Guide Gault & Millau 2022 notée 16/20

The Colour of the dress is pale yellow gold and bright with straw-yellow reflections deep in the glass. The champagne is animated by fine and bright bubbles that feed a delicate collar. The visual sensation announces a rich and nuanced wine.

The aromas of hot apple, roasted mango, vanilla cream, roasted pineapple, apricot, passion fruit. Aeration of the Champagne reveals notes of butter, mirabelle plum, grilled almond, acacia honey, roasting, peach, pear, mimosa, with accents honey and cumin.

The mouth, the touch in the palate is fresh with a creamy and melted effervescence. Champagne develops fruitiness, supported by lemony acidity and yellow fruits. The mid-palate is orchestrated by a clay-limestone minerality that imparts fruity volume, freshness, salty iodine and lingering on the palate with fruity resonance. The meticulous dosage represents the last element of this alchemy that wants to be balanced, tasty and greedy.

Cuvée Alchimie is an exceptional Champagne whose sensory facets will make your moments of sharing and beautiful gastronomy vibrate.

Technical informations :

Dosage : 4,0 g/l

Harvest year : 2014

Bottled in : 2015

Vinification : Oak barrel of 225 liters for the Meunier

Stainless steel Vat for the Chardonnay

No filtration

