



Cuvée des 6 cépages 2002

HISTORY

The Moutard family have been making Champagne in the small village of Buxeuil, nestled in the Côte des Bar, just outside Troyes for the past 4 centuries. François Moutard and his two sisters, Agnès and Véronique, are fervent defenders of the family heritage, to the point of resurrecting some of the appellations forgotten grape varieties

THE CHARACTERISTICS

Pale gold. Very fine bead. Expressive fruit with ripe apple, lemon and hint of lees and lime. Creamy yet very lively. Elegance and finesse. Clean with crisp acidity evidenced in a long, lively finish. A unique cuvee that delicately blends all six of the grape varieties that were used in the last century

TECHNICAL INFORMATION

- Vineyard : Clay-limestone soils on the kimmeridgian bank of the Côte des Bar, commune of Buxeuil and Polisy.
- Varietal : 1/6 Pinot Noir, Pinot Blanc, Pinot Meunier, Chardonnay, Petit Meslier & Arbane.
- Harvest: Hand harvest – Gentle pressing using a pneumatic press. Settling at 7°C.
- Vinification : Fermentation and vinification in oak barrels. Each varietal is vinified and aged separately before blending.
- Bottling : June, Approximate volume : 5000 bottles
- Disgorging : 1% (10 g/l)

AWARDS

- IWSC 2006 : Silver (best of class)
- IWC 2006 : Bronze
- Challenge Int. du Vin 2006 : Silver



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