

Cuvée Arbane “Vieilles Vignes” NV



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.

10 ares of the Arbane grape were planted in 1952 using the 3309 and 161-49 porte greffes. Only 2 hectares of the varietal can be found in Champagne and Moutard is the only house to make a monocepage.

THE CHARACTERISTICS

Delicate ribbon of bubbles reveals a classy Champagne. Elegant nose developing to notes of brioche and orchard fruits (peach, quince or cox apples). Good, delicate yet firm attack on the palate, with notes of white peach. Serve at 12°C.

TECHNICAL INFORMATION

<u>Vineyard</u> :	Clay-limestone soils on the kimmeridgian bank of Côte des Bar, commune of Polisy.
<u>Varietal</u> :	100% Arbane.
<u>Harvest</u> :	Hand harvest.
<u>Vinification</u> :	Traditional presses. Temperature controlled stainless steel vats with cool settling at 7°.
<u>Bottling</u> :	May, Approximate volume : 1000 bottles
<u>Disgorging</u> :	1% (10 g/l)

Champagne Moutard

Rue des Ponts B.P.1
 10110 Buxeuil FRANCE
 Telephone: +33 (0)3 25 38 50 73
 Fax: +33 (0)3 25 38 57 72

www.champagne-moutard.fr
champagne.moutard@wanadoo.fr

Press contact :

Lorraine Carrigan
 Tel : + 33 (0) 6 77 00 50 13

www.lorrainecarrigan.com
lorraine@carrigan.com