



Brut Cuvée Rosé Prestige 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

THE CHARACTERISTICS

Beautiful pale, pastel pink robe. Elegant nose with floral notes of peony and iris with a hint of wild raspberries and strawberries. Good acidity on the palate with spicy notes and a beautiful, rich mouthfill.

TECHNICAL INFORMATION

- Vineyard : Clay-limestone soils on the kimmeridgian bank of the Côte des Bar. 10 -20 year old vines.
- Varietal : Delicate blend of Chardonnay, Pinot Noir and red wine from the Coteaux Champenois. .
- Harvest: Hand harvest.
- Vinification : Pneumatic presses. Temperature controlled stainless steel vats with cool settling at 7°C.
- Bottling : March. Approximate volume : 40 000 bottles.
- Disgorging : 1 % (10g/l)

AWARDS

Silver, Challenge International du Vin 2006
Grand Prix d'Excellence, Vinalies 2005
Silver, Challenge International du Vin 2004



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