



Brut Grande Cuvée 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

This cuvee is the pillar of Moutard's production as it is a blend of several of the best vintages. Refined, rich nose which evokes notes of butter, almond and brioche. Lively, elegant and balanced palate with good mouthfill. Serve at 10°.

TECHNICAL INFORMATION

<u>Vineyard :</u>	Clay-limestone soils on the kimmeridgian bank of the Côte des Bar. 10 -20 year old vines.
<u>Varietal :</u>	100% Pinot Noir.
<u>Harvest:</u>	Hand harvest.
<u>Vinification :</u>	Gentle pressing using a pneumatic press. Temperature controlled stainless steel vats with cool settling at 7°.
<u>Bottling :</u>	May, Approximate volume : 200 000 bottles
<u>Disgorging :</u>	1% (10 g/l)

AWARDS

Silver, Mundus Vini 2006, Germany
Gold, Concours du Pinot Noir 2005, Switzerland
Gold, Les Citadelles du Vin 2005, France

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