



Brut Millésimé



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

Notes of honey, almond and brioche on the nose. Rounded, ample palate which associates softness and liveliness. Good balance. Serve at 13° with lobster, poultry or truffle risotto.

TECHNICAL INFORMATION

- Vineyard : Clay-limestone soils on the kimmeridgian bank of the Côte des Bar. 10 -20 year old vines.
- Varietal : 100% Chardonnay.
- Harvest: Hand harvest.
- Vinification : Traditional Champenois press.
Temperature controlled stainless steel vats with cool settling at 7°. Malolactic fermentation is blocked to retain the freshness of the fruit.
- Bottling : Year following the harvest. Aged for 10 – 20 years before disgorgement.
Approximate volume : 50 000 bottles.
- Disgorging : 1 % (10g/l)

AWARDS

- Vintage 1991: Gold, Chardonnay du Monde 2004
Vintage 1990: Silver, Int. Wine & Spirit Competition 2003
Silver, Chardonnay du Monde 2003

Champagne Moutard

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