



Extra Brut 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

A champagne for purists – dry, lively yet supple.
The perfect champagne to awake the senses before a meal.
Serve at 10°.

TECHNICAL INFORMATION

- Vineyard : Clay-limestone soils on the kimmeridgian bank of the Côte des Bar, commune of Buxeuil and Polisy.
10 – 20 year old vines.
- Varietal : 50% Pinot Noir - 50 % Chardonnay.
- Harvest: Hand harvest .
- Vinification : Pneumatic presses.
Temperature controlled stainless steel vats with cool settling at 7°.
- Bottling : May, Approximate volume : 60 000 bottles
- Disgorging : Undosed



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