

Grande Reserve Champ Persin

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

Delicate perfume of citrus, tea and fresh hazelnuts on the nose. Lively, ethereal palate with citric notes and good persistence. 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 : 100 % Chardonnay

Harvest: Hand harvest.

Vinification : Pneumatic presses.

Temperature controlled stainless steel vats with cool settling at 7°. The malolactic fermentation is blocked to retain the freshness of the fruit

Bottling : June, Approximate volume : 50 000 bottles

Disgorging : 1% (10 g/l)

AWARDS

Bronze, Decanter World Wine Awards 2006

Gold, Chardonnay du Monde 2006

Bronze, Vinalies France 2005

Gold, Chardonnay du Monde, 2004



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