



CHAMPAGNE
MOUTARDIER

Alchimie - Extra Brut

80% Meunier from oak barrels - 20% Chardonnay

The Appearance - has a bright pale yellow gold colour, with deep straw yellow reflections in the glass. The champagne is animated by fine, lively bubbles that feed a delicate collar. The visual sensation announces a rich and nuanced wine.

The Nose - Warm apple, roasted mango, vanilla cream, roasted pineapple, candied lemon, apricot, passion fruit, with smoky accents. Aeration of the champagne reveals notes of butter, quince compote, Mirabelle plum, grilled almond, acacia honey, peach, candied pear, mimosa, and cumin all this with honeyed and toasted accents.

The Palate - is supple and fresh, with a creamy melted effervescence. The champagne develops a succulence, supported by lemony acidity and yellow fruit. The mid-palate is defined by a chalky minerality, which confers fruity volume, boldness, iodine salinity and lengthens the palate with a fruity resonance. The work carried out in the vineyard is finely sewn into the wine, making it breathe with all the fruit it contains while preserving its freshness and remarkable pulpy sensation. The careful dosage represents the last element of this alchemy, which is tasty and gourmet at the same time.

Cuvée Alchimie Brut is an exceptional champagne, whose sensory facets will make your moments of sharing and fine gastronomy vibrate. We suggest enjoying this champagne at a temperature from 9°C, in a slender and curved flute.



Technical information :

Dosage : 4,0 g/l

Harvest : 2013

Bottled : 2014

(95% and 5 % reserve wines)

Vinification :

Oak barrels for the Meunier, Inox for the Chardonnay

Unfiltered