



# CHAMPAGNE MOUTARDIER

## Carte d'Or - Brut

1 Star, Guide Hachette 2019

Gold Medal, Mundus Vini 2018

Bronze Medal, Decanter World Wine Awards 2017

Bronze Medal, Challenge International du Vin 2016

85% Meunier (5% on Oak) - 15% Chardonnay

**The appearance** – is livened by fine and lively bubbles that feed a delicate collar. The rather dense and satin mousse gives a rich and nuanced visual sensation.

**The Nose** – The first aromas evoke scents of ginger, Reinette apple and lemon zest. Carte d'Or develops on aeration into notes of peach skin, yellow grapefruit and dried apricot. After a few minutes it reveals smells of quince compote, flint, jasmine, orange, Mirabelle plum and fig.

**The palate** – at first the taste is subtle and fresh, with a creamy and melted effervescence. The wine develops with succulent ingredients, reminiscent of citrus, yellow and white fruits. The mid-palate is defined by a clay minerality, roundness with a coating and fruity juiciness. The fresh and citrus fruit aromas prolong the pleasure with a delicately melted finish.

**Cuvée Carte d'Or Brut** is meant as an aperitif, and to be enjoyed with friends. It is a easy-drinking champagne, that will accompany both simple and gourmet dishes. We suggest enjoying this champagne at a temperature of 9 to 10°C.



### Technical information :

Dosage : 8,0 g/l

Harvest : 2013

3 years "vins de réserve"

Bottled : 2014

Vinification : Inox