



CHAMPAGNE
MOUTARDIER

Millésime 2012 - Brut

80% Meunier - 20% Chardonnay

The Appearance - The Champagne has a fairly fluid, pale yellow gold colour, deep yellow gold undertones with bright straw yellow highlights. It is enhanced by fine, lively bubbles that feed a delicate collar. This is a fresh and refined wine.

The Nose – The aromas are toasted and honeyed. Passion fruit, bay laurel, fig, blueberry and plum, with aromas of mango and notes of pear. All this while retaining a slight minerality.

The Palate – At first the taste is supple and fresh, with a creamy and melted effervescence. The wine develops to give the succulent ingredients of softened white and black fruits, supported by a lemon and cherry acidity. The mid-palate is defined by a clay minerality which gives a great velvety depth. Chewy, with very fine tactile precision. The slender finish, with fresh acidity, supports the fruity richness and spicy resonance, to which are added tropical aromas of mango, iodine and salty juiciness.

Cuvée Millésime 2012 is a more mature wine, whose freshness makes the taster think of mineral, earthy notes. We suggest enjoying this champagne at a temperature of 9 to 11°C.



Technical information :

Dosage : 7,2 g/l
Harvest : 2012
Bottled : 2013
Vinification : Inox