



CHAMPAGNE  
MOUTARDIER

## Pure Meunier - Brut Nature

Gold Medal, Concours Général Agricole 2018

“Coup de Cœur” – 3 Stars, Guide Hachette 2018

Silver Medal, Concours Général Agricole de Paris 2017

Bronze Medal, Decanter World Wine Awards 2017

### 100% Meunier

**The Appearance** – has a pale yellow gold colour with straw yellow highlights. It is invigorated by fine, lively bubbles that feed a persistent collar.

**The Nose** - The first notes are fresh, clean and bold. They evoke smells of Reinette apples, biscuits, peaches and candied lemon. On aeration, it develops notes of pink grapefruit, bitter orange and candied lemon. One can also detect pear and almond, with mineral accents of iodine and clay smoke.

**The Palate** – At first the taste is supple and fresh, with a creamy and melted effervescence. The mid-palate is defined by a clay and limestone minerals, that give a velvety texture, with full and fruity aromatic resonance. The tactile finesse is accompanied on the palate by a melting sensation. Balanced with great freshness, and enhanced by salty and iodised accents.

**Cuvée Pure Meunier Brut Nature** is a champagne for passionate amateurs and discoverers of unpublished wines. This Cuvée Pure Meunier Brut Nature combines freshness, minerality, fruitiness and tenderness. Cuvée Pure Meunier Brut Nature is a pure and harmonious champagne, that is characterised by its fullness. We suggest enjoying this champagne at a temperature from 8 to 10°C.



#### Technical information :

Dosage : 0 g/l

Harvest : 2013

Bottled : 2014

(There are 8 months between harvest and bottling)

Vinification : Inox