



CHAMPAGNE MOUTARDIER

Sélection - Brut

Gold Medal, Mundus Vini 2018

60% Chardonnay - 40% Pinot Noir

The Appearance - The champagne has a pale yellow gold colour, with luminous lemon yellow reflection deep in the glass. It is animated by fine, lively bubbles that become a persistent mousse. The fairly dense and satiny collar, closes a rich and fresh visual sensation.

The Nose - The first nose evokes roasted pineapple, bergamot, yellow lemon, biscuit, and acacia flower. It develops well on aeration to a honeysuckle scent mixed with limestone and peach. Notes of honey, pear, liquorice, pepper, slightly toasted scent and toasted brioche. A balance between freshness and structure.

The Palate – At first the taste is supple and fresh with a creamy and melted effervescence. The wine develops an elegant body of succulent apple and pear fruits, supported by a fresh acidity of lemon. The mid-palate is orchestrated by a minerality of clay, patina and limestone, with elegance on the palate. The finish is fruity and mineral, fresh and spicy with peppery, smoky and aniseed accents.

Cuvée Selection is a champagne rich in tactile and aromatic nuances, that compliment spicy, meaty food. We suggest enjoying this champagne at a temperature of 9 to 11°C.



Technical information :

Dosage : 7,4 g/l
Harvest : 2015
Bottled : 2016
Vinification : Inox