

CHAMPAGNE  
**MOUTARD**  
*Père & Fils*

## Brut Grande Cuvée NV



### HISTORY

The Moutard family have been making Champagne in the small village of Buxeuil, nestled in the Côte des Bar, just outside Troyes for the past 4 centuries. François Moutard and his two sisters, Agnès and Véronique, are fervent defenders of the family heritage, to the point of resurrecting some of the appellations forgotten grape varieties

### THE CHARACTERISTICS

This cuvee is the pillar of Moutard's production as it is a blend of several of the best vintages. Refined, rich nose which evokes notes of butter, almond and brioche. Lively, elegant and balanced palate with good mouthfill. Serve at 10°.

### TECHNICAL INFORMATION

<u>Vineyard :</u>	Clay-limestone soils on the kimmeridgian bank of the Côte des Bar. 10 -20 year old vines.
<u>Varietal :</u>	100% Pinot Noir.
<u>Harvest:</u>	Hand harvest.
<u>Vinification :</u>	Gentle pressing using a pneumatic press. Temperature controlled stainless steel vats with cool settling at 7°.
<u>Bottling :</u>	May, Approximate volume : 200 000 bottles
<u>Disgorging :</u>	1% (10 g/l)

### AWARDS

Silver, Mundus Vini 2006, Germany  
Gold, Concours du Pinot Noir 2005, Switzerland  
Gold, Les Citadelles du Vin 2005, France

### Champagne Moutard

Rue des Ponts B.P. 1  
10110 Buxeuil FRANCE  
Telephone: +33 (0)3 25 38 50 73  
Fax: +33 (0)3 25 38 57 72

[www.champagne-moutard.fr](http://www.champagne-moutard.fr)  
[champagne@moutard.eu](mailto:champagne@moutard.eu)