

CHAMPAGNE
MOUTARD
Père & Fils

Brut Réserve

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

Citric nose accompanied by notes of acacia. Lively and balanced on the palate. Perfect with shellfish and seafood. Serve at 12°.

TECHNICAL INFORMATION

Vineyard : Clay-limestone soils on the kimmeridgian bank of the Côte des Bar, commune of Buxeuil and Polisy. 10 -20 year old vines.

Varietal : 100% Chardonnay.

Harvest: Hand harvest.

Vinification : Pneumatic presses.
Temperature controlled stainless steel vats with cool settling at 7°C.

Bottling : May, followed by at least 3 years ageing in the cellars.

Approximate volume : 50 000 bottles. .

Disgorging : 1 % (10g/l)

AWARDS

Gold, Chardonnay du Monde 2007
Bronze, Challenge International du Vin 2005
Silver, Chardonnay du Monde 2004



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