

CHAMPAGNE
MOUTARD
Père & Fils

Demi - Sec



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

Same blend as the Brut and the Cuvée des Desserts, this Demi-Sec has a rich, well-developed nose with an elegant palate. Serve at 12° with lightly spiced desserts, especially with exotic fruit.

TECHNICAL INFORMATION

<u>Vineyard :</u>	Clay-limestone soils on the kimmeridgian bank of the Côte des Bar, commune of Buxeuil and Polisy.
<u>Varietal :</u>	100% Pinot Noir.
<u>Harvest:</u>	Hand harvest – Gentle pressing using a pneumatic press..
<u>Vinification :</u>	Settling at 7°C. Fermentation and vinification in stainless steel tanks.
<u>Bottling :</u>	May, Approximate volume : 12 000 bottles
<u>Disgorging :</u>	4% (40 g/l)

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