

Champagne Montaudon

BRUT



**A Moment of pleasure...
Full-bodied and fruity,
the Cuvée Brut can be enjoyed with family or friends.**

PRODUCTION

- Harvested and sorted by hand
- Vinification: in stainless steel vats at a controlled temperature (18-20°C), 100% malolactic fermentation
- Cellar ageing: 2 years minimum
- Dosage: 11 g/L

BLEND

40% Pinot Noir
35% Pinot Meunier
25% Chardonnay

} of which 35% reserve wines

TASTING NOTES

Pleasant on the nose with notes of green apples, toast and lime with a hint of iodine, giving way to notes of cherries, strawberries and peppermint. A **luscious sensation** of white fruit develops on the palate, with a spicy finish and a fresh aromatic aftertaste.

FOOD PAIRINGS

Sauteed cockles with coriander
Carpaccio of Saint Jacques scallops with julienned fennel
Velouté of « mangetout » beans with scallops