

Champagne Montaudon

MILLESIME



**A Moment of exception...
A powerful, refined Cuvée
for those very special moments.**

THE VINTAGE

2006 was a tricky year of sharp contrasts producing must with low acidity but great finesse. The vines suffered from a bit of a mixed summer, with July's scorching heat followed by a particularly wet August. Picking began in mid-September and had to be completed quickly as the grapes were in fragile condition after September's heavy rain.

THE CUVEE

69% Chardonnay

31% Pinot Noir

The grapes selected for their elegance and character come from the Premiers Crus of the Montagne de Reims and the Côte des Blancs.

This vintage aged for 4 years in our cellars to put the finishing touch to its texture and personality.

TASTING NOTES

The brilliant, prettily-coloured robe with golden tints is set off nicely by fine bubbles and a regular foam rim.

The initial juicy fruit aromas build into an intense, complex bouquet of honey, apricot jam and a slight praline hint, Crystallised citrus scents are released when the wine is aerated.

On the palate, all the strong personality of this dense, charming, generous vintage is revealed.

SERVING SUGGESTIONS

This 2006 vintage is the ideal champagne to serve with stuffed poultry or with a Mediterranean vegetable bake.