

Champagne Montaudon

CLASSE M



**A Moment of elegance...
Classe M will divulge its secrets over an unforgettable evening.**

PRODUCTION

- Harvested and sorted by hand
- Vinification: in stainless steel vats at a controlled temperature (18-20°C), 100% malolactic fermentation
- Cellar ageing: 5 years
- Dosage: 10 g/L

BLEND

- 45% Pinot Noir
- 55% Chardonnay

TASTING NOTES

Delicious on the nose with aromas of **brioche bread**, marzipan and candied lemon evolving towards roasted notes. On the palate, the champagne is supple and fresh with a soft **creamy effervescence**. The finish is **concentrated with fruit** and vegetal aromas with touches of spice.

FOOD PAIRINGS

- Gambas à la plancha and carpaccio of pink grapefruit
- Snails in parsley and sea salt
- Fresh salmon and lentils from the Champagne region

Awards

- Concours Mondial de Bruxelles 2013 – Belgium – Gold Medal
- International Wine & Spirit Competition 2013– UK – Silver Medal
- Wine Enthusiast 2013 – USA – 92 pts/100
- Japan Wine Challenge 2013 – Asie – Bronze Medal