

Champagne Moët et Chandon Brut Imperial N.V.



Region

The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the `Cote des Blancs` south of the town of Epernay. Pinot Meunier dominates the `Vallee de la Marne`, an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the `house style`.

Producer

The company dates back to 1743, when founder Claude Moët began shipping wines to Paris. Today the house is the largest producer, owning some 1,500 hectares of vines, in the Montagne de Reims, Cote de Blancs and the Vallee de la Marne. The cellars are situated in the heart of Epernay, where there are 28 km of tunnels carved deep into the marble chalk beneath the town, allowing the wines to age and develop in the cool and humid conditions. Moët et Chandon also own Dom Perignon Champagne, named after the monk credited with discovering the `Methode Champenoise`.

Tasting Notes

Medium in weight and fruit, with a fine strong mousse. A generous wine of great elegance to which the Chardonnay contributes hints of brioche and hazelnut

Food

Spicy Asian food, poached halibut and sauted trout or tuna.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12%
Grape(s)	Pinot Noir (50%) Chardonnay (26%) Pinot Meunier (24%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.ellisofrichmond.co.uk