

# CHAMPAGNE MONTHUYS PÈRE & FILS

Le Champagne des  
Gastronomes

## Blanc de Blancs

75cl.  
100% Chardonnay

Ageing in bottle: 3 years

**Characteristics:** This pure and delicate champagne comes from the Chardonnay grapes of a selection of our best vineyards.

Pale yellow colour with reflections of transparent green. The bubbles seem to dance in your glass and give a very festive impression. Discreet, elegant and mineral nose, with hints of acacia flowers and apples. Fresh and frank in the mouth with a touch of lemon zest, this cuvee is the perfect expression of the minerality of the Chardonnay grape.

**Pairing with foods:** Very nice with oysters, white fish and seafood, or simply as an aperitif.



CHAMPAGNE MONTHUYS - 21, av. Fernand Drouet - BP 23  
02310 Charly-sur-Marne - FRANCE

Tél : +33 3 23 82 01 97 • Fax : +33 3 23 82 12 00 • info@champagne-monthuys.com  
www.champagne-monthuys.com

L'ABUS D'ALCOOL EST DANGEREUX. À CONSOMMER AVEC MODÉRATION.