

# CHAMPAGNE MONTHUYS PÈRE & FILS

Le Champagne des  
Gastronomes

## Demi-sec

75cl.  
60% Meunier  
40% Chardonnay

Ageing in bottle: 3 years

**Characteristics:** The robe is deep, and dark gold. Its intense, fruity and fresh bouquet leads into delicate aromas of mirabel plum. In the mouth, this champagne is both full-bodied and delicate, giving the impression of munching on a piece of fruit. The finish is long, with notes of apple, pear and citrus fruits.

**Pairing suggestions:** This champagne is perfect with dessert. People also enjoy it with cheeses like Comté (Gruyère) or Roquefort.



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