

CHAMPAGNE MONTHUYS PÈRE & FILS

Le Champagne des
Gastronomes

Grand Cru Brut

75cl.
65% Chardonnay
35% Pinot Noir

Ageing in bottle: 4 years

Characteristics: Champagne made exclusively from Chardonnay Grand Cru grapes from the Côte des Blancs and Pinot Noir Grands Crus grapes from the Montagne de Reims. It has the style of the best Grands Crus Champagne. A wine with a light yellow hue, thin and vivid bubbles. The nose is powerful and elegant with flower notes and fruity hints. The palate is smooth and well-balanced, very pure.

Pairing suggestions: ideal champagne for a gastronomical meal.



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