

CHAMPAGNE MONTHUYS PÈRE & FILS

Le Champagne des
Gastronomes

Millésimé

75cl.
50% Chardonnay
40% Meunier
10% Pinot Noir

Characteristics: The bubbles of the Champagne Millésimé are fine and delicate, emphasizing the deep golden robe. The harmonious blend of pinot meunier, chardonnay and pinot noir offers a bouquet that is elegant and spicy with hints of walnuts and fresh, ripe apricots. This unique champagne is a combination of freshness, complexity, character and maturity.

Pairing suggestions: This champagne can be served throughout the entire meal: As an aperitif, and with seafood, fish, stuffed roasted capon, turkey and cheeses.



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