

CHAMPAGNE MONTHUYS PÈRE & FILS

Le Champagne des
Gastronomes

Réserve Brut

75cl. / 1,5L / 37,5 cl.
60% Meunier - 40% Chardonnay

Ageing in bottle: 3 years

Characteristics: The translucent, deep golden colour of the Champagne Monthuys Brut gives way to initial aromas that are elegant and pure. These are complemented by succulent notes of apple, peach and apricot. In the mouth, this very well-balanced champagne is complex and round. The aftertaste is long, with hints of dried fruits.

Pairing with foods: Best serve as an aperitif.



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