

BRUT CHARDONNAY BLANC-DE-BLANCS



A Champagne of great finesse thanks to the quality of our white grapes, harvested from our south-facing vineyard hillsides. This cuvée has been enriched with 25% reserve wine, and is aged for about 5 years in our cellars.

Variety

100 % Chardonnay

Terroirs

Clay, chalk

Vinification

First fermentation in stainless steel tank

Dosage

9gr/l

To the eye

Colour is pale gold. A full head of froth is composed of a multitude of fine bubbles.

On the nose

An elegant initial nose, discreetly redolent of white flowers, followed by fresh fruity and lemony fragrances. On swirling, toast and gingerbread notes. At the end, a hint of menthol.

In the mouth

The attack in the mouth is fresh. Balance is perfect, the dosage judicious. The finish is long and refreshing.

Serving

A Champagne for apéritif or to accompany crayfish, lobster, seafood and fish.

Individualised capsule

Award :

Guide Hachette 2018 – one star

CHAMPAGNE MONDET

2 rue Dom Pérignon

51480 Cormoyeux

Tél : 03.26.58.64.15

Fax : 03.26.58.44.00

champagne.mondet@wanadoo.fr