

BRUT DEMI – SEC SELECTION



Available in 75cl bottles and 37.5cl half-bottles

Variety

65% Pinot Meunier, 20% Pinot Noir, 15 % Chardonnay

Terroirs

Clay, chalk

Vinification

First fermentation in stainless steel tank

Dosage

32gr/l

To the eye

Colour is pale gold. The collar of froth is creamy and lasting.

On the nose

An elegant initial nose with citrus aromas (orange), followed by the presence of sweet fresh fruits (apple, pear). At the finish, a hint of wax and honey.

In the mouth

The mouth is soft, full and sweet. The final note is gentle, with a pleasing aftertaste.

Serving

Perfect for self-indulgence, this Champagne is a superb accompaniment to any dessert. May also be enjoyed with foie gras on toast.

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