

BRUT FÛT DE CHÊNE

A surprising Champagne with a light wooded taste

Varieties

30 % Pinot Meunier, 30% Pinot Noir, 40 % Chardonnay

Terroirs

Clay, chalk

Vinification

First fermentation in stainless steel tanks, then ageing in 400-litre new oak casks.

Dosage

6 gr/l

To the eye

Pale golden colour with an attractive luminosity. The froth is fine and lasting.

On the nose

The first impression is fine, with a discreet airy fruitiness, revealing aromas of cinnamon, pine and fig. Complexity is supplied by notes of vanilla, delicate wood and overtones of toast. The finale – a touch of menthol.

In the mouth

The attack in the mouth is clean. The structure is full and generous. The finish brings a pleasing return of oak.

Serving

This Champagne will delight you as apéritif or as an accompaniment to Asian cuisine.

Individualised capsule.

Awards

Two stars in Guide Hachette 2009.

One star in Guide Hachette 2012.

Silver medal 2014 Lyon International Competition

Selection of Sommeliers International 2015

Guide Veron 2015

Decanter 2016 - médaille commended.

One star in Guide Hachette 2017.

Silver Medal -Challenge to the Best French Wines for USA- Miami 2017



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