

# BRUT GRANDE RÉSERVE



Available in 75cl bottles and 37.5cl half-bottles

This is a refined Champagne which benefits from the addition of reserve wines from previous harvests and is aged for a minimum of three years in our cellars.

## Varieties

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

## Terroirs

Clay, chalk

## Vinification

First fermentation in stainless steel tank

## Dosage

8 gr/l

## To the eye

Beautiful brilliant golden colour with amber reflections. Excellent clarity and lively effervescence with a full creamy band of froth.

## On the Nose

The initial nose is expressive with fruity aromas (redcurrant, yellow fruits), followed by dried fruit and mirabelle notes. Finally, a hint of liquorice.

## In the mouth

The mouth is rounded, soft and fruity. Structure is straightforward, with quite a long finish.

## Serving

A Champagne for all occasions.

## Award

One star in Guide Hachette 2008.  
Selected by Guide Hachette 2014  
Decanter 2016 - Médaille de bronze

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