

# BRUT INTENSE

This supple and fruity Champagne, presented in a blue champagne bottle, is distinguished by having been produced from a single year's harvest. The Meunier grape variety, traditionally grown in, and typical of the Valley of the Marne, releases an intense bouquet of aromas.

## Varieties

80 % Meunier, 20 % Chardonnay

## Terroirs

Clay, chalk

## Vinification

First fermentation in stainless steel tank.

## Dosage

6 gr/l

## To the eye

Lively effervescence forms a wide creamy band of froth. It has a golden colour and splendid brilliance.

## On the nose

The initial nose is fragrant and fruity with aromas of fresh fruits and citrus (grapefruit, mango). This is followed by the emergence of yellow fruit tones - mirabelle, apricot and orange blossom - and finally a hint of fern.

## In the mouth

The mouth has the typical power of the Meunier. The finish has a refreshing touch.

## Serving

An apéritif Champagne, which can be enjoyed with poultry such as quail, pheasant or pigeon.

Individualised capsule.

## Awards

Selection of Sommeliers International 2015

Selected by Guide Hachette 2016

Les vins du soir, Eric BOSCHMAN 19/20 (Bruxelles-décember 2015)

Decanter 2016 - médaille Commended



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