

BRUT NATURE DOSAGE ZERO



This is a Brut offered to you without any dosage. Produced without adding any liqueur on disgorgement, the sensual qualities of this Champagne Brut Nature are accentuated. It is a straightforward and fresh Champagne in which connoisseurs will appreciate the essential notes of the blend.

For lovers of pure sensation . . .

Varieties

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

Terroirs

Clay, chalk

Vinification

First fermentation in stainless steel tank

Dosage

No dosage added

To the eye

Golden colour with a fine brilliance and a lasting band of froth.

On the nose

An elegant initial nose with discreet floral aromas, followed by the presence of citrus (orange zest) and fresh fruit (peach, apricot, redcurrant). To finish, a hint of freshly cut grass.

In the mouth

The attack in the mouth is lively and direct, with a lasting and refreshing lemony finishing note.

Serving

A Brut to be served at 8°C, for its own sake, to savour on a festive occasion among friends who appreciate fine wine.

Awards:

One star in Guide Hachette 2015
Decanter 2016 - Médaille de bronze

Individualised capsule.

The pleasure of an original natural Champagne

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