

PRESTIGE MILLÉSIME-BRUT



This Champagne is produced in limited quantities, only in great years, and from a single year's harvest.

Available in Magnum (equivalent to two bottles or 1.5 litres), traditional champagne bottle.

Also available in Jeroboam (equivalent to 4 bottles or 3 litres), a very handsome flagon from times gone by.

Varieties

20 % Pinot noir, 20 % Pinot Meunier, 60 % Chardonnay

Terroirs clay, chalk

Vinification

First fermentation in stainless steel tank. We have retained the malic acid for greater freshness and a longer period of ageing.

Dosage

11 gr/l

To the eye

Beautiful effervescence, forming a band of fine lasting froth. Its straw colour has a sparkling lustre.

On the nose

A refined initial nose with floral fragrances (violets and dried flowers). Next, citrus flavours of orange and mandarin, along with notes of sweet spices and cinnamon. Finally, a hint of toast.

In the mouth

The mouth is rounded and supple, the overall effect is generous and wonderfully mature. A good long finish.

Serving

An apéritif Champagne.

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