

# BRUT TRADITION



This cuvée is presented in a bottle featuring the Champagne coat of arms. A forceful and complex wine enriched by the addition of reserve wines and four years of ageing in the cellar.

## Varieties

80 % Pinot noir, 20 % Chardonnay

## Terroirs

Clay, chalk

## Vinification

First fermentation in stainless steel tank

## Dosage

11 gr/l

## To the eye

A splendid golden colour of perfect brilliance. A lively effervescence forming a white creamy froth.

## On the nose

The initial nose is fruity and aromatic. Some aromas of stone fruits (plum), dried flowers and orange zest. When aerated, notes of pine resin and roasted coffee. Finally, a hint of caramel.

## In the mouth

Rounded flavour beautifully reminiscent of fresh fruit. The finish is long and indulgent.

## Serving

A Champagne to drink as an apéritif or to accompany poultry dishes (guinea fowl, pheasant . . .).

Individualised capsule

## Distinction

One star in Guide Hachette 2011

One star in Guide Hachette 2013

Sélectionné au Guide Hachette 2015

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