

Blanc de Blancs Méthode Traditionnelle NV Moutard-Diligent

As well as making sublime Champagnes, long-standing partner and friend François Moutard, along with his family, also make white Burgundy from grapes grown near the town of Tonnerre. These wines are noted for their minerality and purity of fruit.

WINE MAKING

Grapes are crushed in a traditional press. The first fermentation takes place in a stainless-steel temperature-controlled tank at 18 °C, the still wine is then bottled in May and the secondary fermentation takes place in the bottle according to the Méthode Champenoise. The wine is aged for a minimum of a year, after which time the bottles are riddled. The dosage is 10g/l.

TASTING NOTES

A white gold colour with abundant and fine bubbles. Aromas of citrus fruits, white flowers and minerality. A very well balanced and versatile sparkling wine.

FOOD PAIRING

As an aperitif, complements a Kir Royal cocktail, whilst also pairs well with Indian cuisine, fish, poultry and desserts.

GRAPE VARIETY

100% Chardonnay

ALCOHOL

12%

SERVICE TEMPERATURE

4-8°C

