Champagne Moet et Chandon Brut Imperial N.V.

Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

The company dates back to 1743, when founder Claude Moet began shipping wines to Paris. Today the house is the largest producer, owning some 1,500 hectares of vines, in the Montagne de Reims, Cote de Blancs and the Vallee de la Marne.The cellars are situated in the heart of Epernay, where there are 28 km of tunnels carved deep into the marble chalk beneath the town, allowing the wines to age and develop in the cool and humid conditions.Moet et Chandon also own Dom Perignon Champagne, named after the monk credited with discovering the `Methode Champenoise`.

Tasting Notes

Medium in weight and fruit, with a fine strong mousse. A generous wine of great elegance to which the Chardonnay contributes hints of brioche and hazelnut

Food

Spicy Asian food, poached halibut and sauted trout or tuna.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Meunier (35%) Pinot Noir (35%) Chardonnay (30%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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