

Chandon Charmat Brut N.V.



Region

Argentina is building a reputation for the production of sparkling wines that rivals its neighbour Uruguay. Most wines are made using the Champagne Method and Familia Schroeder have become known as sparkling specialists producing three different grape varieties including a dessert fizz. Using Torrontes, Pinot Noir and Chardonnay, they emulate the French Champagne production and produce wines of exceptional quality and style.

Producer

The company dates back to 1743, when founder Claude Moët 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. Moët 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 sautéed trout or tuna.

Technical Information

Country	France
Region	Argentina
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%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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