

Champagne Mercier Brut Rose N.V.



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 sauted trout or tuna.

Technical Information

Country	France
Grape(s)	Pinot Meunier (35%) Pinot Noir (35%) Chardonnay (30%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

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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