

Champagne Moët et Chandon Grand Vintage Rose 2015



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

An equal blend of Chardonnay, Pinot Noir and Pinot Menuier gives rise to a wine of pale gold, with fresh white fruits, dried fruits and hints of toast. On the palate the wine shows a radiant, ample and fleshy fruitiness, with hints of caramelised citrus fruits.

Food

Serve alongside pan seared scallops, poached salmon or grilled sea bass, chicken in cream or duck liver terrine.

Technical Information

Country France

Grape(s)

Type Sparkling

Style Fizz

Oaked Style Not Set

Body Style Medium bodied

Sustainable No

Dry/Sweet Style Bone dry

Alcohol Content 12.5%

Closure Style Cork

Organic/Biodynamic No

Allergens
Milk: No
Egg: No

Vegetarian/Vegan
Vegetarian: No
Vegan: No



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