

Moët & Chandon

Moët Impérial Half



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Well-made Champagne from a world-famous name: a succulent mouthful of pear, peach and a hint of gooseberry preceded by a delightful waft of brioche, nuts, green apple and citrus.

VITICULTURE

First created in 1869 the house style is that of bright fruitiness, elegance and maturity. Blended from over 100 different wines of which 20-30% are reserve wines to maintain this house style. 9g of residual sugar in the dosage.

VINIFICATION

Moët & Chandon Brut Impérial blends 3 varietals for a consistent house style. Pinot Noir brings intensity, Pinot Meunier adds roundness, and Chardonnay brings elegance. 20-30% reserve wines ensure yearly consistency. 9g of sugar in dosage before disgorgement adds depth.

FOOD MATCHING

Of course delightful on its own but pairs really well with Shellfish, Pork and lends itself to herb and cream sauces and fruit sponges.

SIZE	37.5cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Meunier (35%), Pinot Noir (35%), Chardonnay (30%)
CLOSURE	Natural Cork
SKU CODE	846906NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.08
TOTAL ACIDITY	3.88g/l Tartaric
RESIDUAL SUGAR	4.65g/l
SKU	846906NV