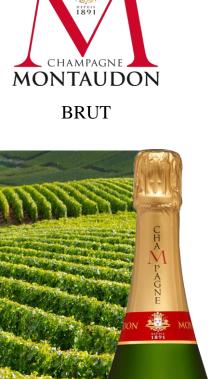


# **BRUT**



MONTAUDON

# MOMENT OF PLEASURE

Full-bodied and fruity, the cuvée Brut can be enjoyed with family or friends.

### **TASTING NOTES**

Pleasant on the nose with notes of green apples, toast and lime, giving way to notes of cherries and strawberries. A luscious sensation of white fruit develops on the palate, with a spicy finish and a fresh aromatic aftertaste.

### WINEMAKING

# The blend:

- 40% Pinot Noir
- 35% Pinot Meunier
- 25 % Chardonnay
- With 35% of reserve wines

Dosage: 11 g/L

Ageing: 2 years' maturation on

lees

# Recommendations:

- Ageing capacity: 1 to 3 years
- Serving temperature : 10/12°C

## **FOOD PAIRINGS**

Sauteed cockles with coriander



Carpaccio of Saint-Jacques scallops with julienned fennel



Velouté of « mangetout » beans with scallops



**ACCOLADES** 









