



CHAMPAGNE
MONTAUDON

MILLÉSIMÉ

MOMENT OF EXCEPTION

The powerful and refined Cuvée Millésime will perfectly accompany all the special moments in life.

TASTING NOTES

The nose is expressive and elegant with aromas of hazelnut and yellow fruit, intertwined with sweet nectar and floral honeyed notes.

Sumptuously mouth filling, the palate is at the pinnacle of perfection with superb balance and great persistence, accentuated by a finely judged dosage.

WINEMAKING

The blend

- 50% Pinot Noir
- 50 % Chardonnay

Dosage : 10 g/L

Ageing : 4 years' maturation in cellar

Recommendations :

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

FOOD PAIRINGS

Dumplings with parmesan



Sweetbread and chanterelle mushroom puff pastry parcels



Cod fillet with chestnut



ACCOLADES



LE **M** DES GRANDS MOMENTS

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