



Champagne Moët Impérial Brut
 Producer: Moët & Chandon
 Alkohol: 12%

COLOUR

The colour is an elegant golden straw yellow with green highlights.

NOSE

Its aromas are radiant, revealing bright white-fleshed fruits (apple, pear, white peach), citrus fruits (lemon), floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts).

PALATE

The palate is seductive, richly flavourful and smooth combining generosity and elegance, fullness and finesse, followed by a delicately fresh crispiness (fruit with seeds), to reveal the magical balance of champagne.

BLEND

Moët Impérial is an extremely accomplished assemblage of over 200 crus, creating a perfect balance of the three champagne grape varieties (30% to 40% Pinot Noir, 30% to 40% Pinot Meunier, 20% to 30% Chardonnay). The use of 20% to 30% of carefully selected reserve wines complete the assemblage and enhance its maturity, complexity and consistency.

FOOD PAIRING

Moët Impérial can be served as a prelude to dinner and all the way through to dessert. It is perfect with sushi and dumplings, shellfish and fish in light sauces, poached, roasted, or lightly sauced white meats, and fresh fruit salads that are not too sweet.

SERVING TEMPERATURE

6° C

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).



(Indeholder sulfitter)

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