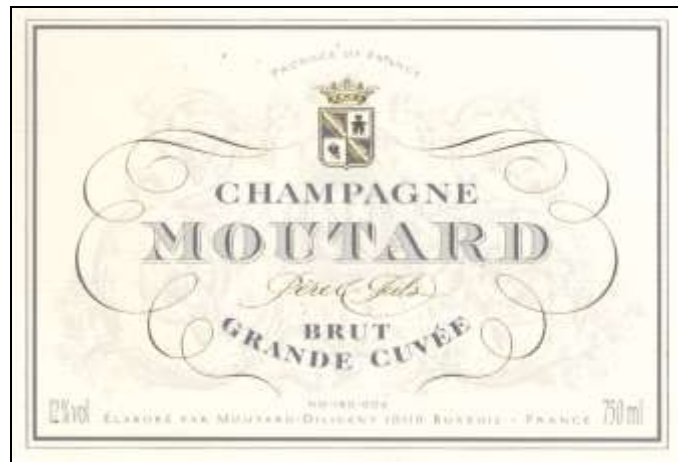


MOUTARD PERE ET FILS, CHAMPAGNE

Champagne Moutard is a traditional family run business situated in the picturesque village of Buxeuil. The vineyards are located in the southern Part of Champagne, on the sunny slopes of the Cotes des Bar. Very old cellar books relate their activity as vine growers back to the 17th century. Their Champagnes are made from their own grapes and the grapes that they buy in from friends that are also vine growers.

The clay and chalky soil of the Cotes des Bar gives a rich and very specific aroma to the traditional champagne vines, Pinot Noir and Chardonnay.

In order to offer perfectly mature Champagnes, the cuvees are left to mature in their cellars for a minimum of three years and up to fifteen years for vintage champagnes.



CHAMPAGNE MOUTARD GRANDE CUVEE

This cuvée is a harmonious blend of Pinot Noir of the Côte des Bar aged on the lees for at least three years. This champagne is released when it has reached a perfect maturity, that gives both fineness and softness.

Fine, rich, developed nose with fragrances of butter, almond and brioche with an elegant, balanced and generous finish.

This champagne should be served chilled, not iced as an aperitif or to accompany seafood and fish dishes.