



PRODUCER PROFILE

Estate owned by: The Moutardier Family
Total acreage under vine: 45
Winery production: 300,000 Bottles
Region: Champagne
Country: France

Champagne Moutardier Cuvee Carte d'Or Brut NV

TASTING NOTES

Upon looking at the wine in a Glass, it appears lively, pale yellow with a hint of gold, pierced by thousands of scintillating bubbles. On the nose, the wine shows notes of fleshy fruit (peach, mirabelle), ripe white fruit (apples, white grapes), a hint of liquorice suggests a tender wine, consistent and pleasantly fresh. Upon tasting, we get confirmation of the first impressions. Round and persistent, lively and subtle. Perfect harmony between sweetness and acidity.

VINEYARD & PRODUCTION INFO

Vineyard size:	40 acres
Soil composition:	Clay, limestone
Training method:	Valle de la Marne, Chablis
Vines/acre:	3640
Yield/acre:	400 tons
Exposure:	South, southeastern
Year vineyard planted:	1965 - 2000
Harvest time:	September
Bottles produced of this wine:	190000

WINEMAKING & AGING

Varietal composition:	85% Pinot Meunier, 15% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 - 15 days
Fermentation temperature:	64.40 - 68 °F
Type of aging container:	Glass
Length of aging before bottling:	6 months
Length of bottle aging:	36 months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.22
Residual sugar:	<1.0 g/L
Acidity:	4.2 g/L