



Champagne Moutardier Cuvée Rosé NV

TASTING NOTES

Pink, lively, young and fresh. Creamy bubbles clutching the Glass. On the nose a spring bouquet of cut flowers and fresh wild strawberries and raspberries. Persistently, long nose waiting to quench the thirst. Tasting totally confirms the impressions of the nose. A soft, silky Champagne which gently caresses the palate. Aromas of fresh red fruits explode and linger indefinitely. A perfect example of youthful wine at its zenith.

VINEYARD & PRODUCTION INFO

Vineyard size:	44.5 acres
Soil composition:	Clay, limestone
Training method:	Valle de la Marne, Chablis
Vines/acre:	3640
Yield/acre:	400 tons
Exposure:	South, southwestern
Harvest time:	September
Bottles produced of this wine:	15000

WINEMAKING & AGING

Varietal composition:	85% Pinot Meunier, 15% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 - 15 days
Fermentation temperature:	64.4 - 68 °F
Malolactic fermentation:	Yes
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:	3.17
Residual sugar:	<1.0 g/L
Acidity:	4.7 g/L

PRODUCER PROFILE

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