



Champagne Moutardier Cuvee Pure Meunier NV

WINE DESCRIPTION

A pale golden yellow color with a lively scintillating sparkle developing into a white creamy mousse.

TASTING NOTES

A delightfully dry, refreshing, light Champagne. Aromas of fresh white fruits with a perfect balance and a racy complexity on the finish.

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, southeastern
Harvest time:	September
Bottles produced of this wine:	15000

WINEMAKING & AGING

Varietal composition:	100% Pinot Meunier
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 - 15 days
Fermentation temperature:	64 - 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:	3.21
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