## Moët & Chandon

# Moët Impérial




WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

SUITABLE FOR VEGETARIANS

| | |
|---|---|
| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 12.5% |
| GRAPE VARIETIES | Pinot Meunier (35%), Pinot Noir (35%), Chardonnay (30%) |
| CLOSURE | Natural Cork |
| SKU CODE | 846961NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | France |
| REGION | Champagne |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.08 |
| TOTAL ACIDITY | 3.88g/l Tartaric |
| RESIDUAL SUGAR | 4.65g/l |
| SKU | 846961NV |

### TASTING NOTE

Well-made Champagne from a world-famous name: a succulent mouthful of pear, peach and a hint of gooseberry preceded by a delightful waft of brioche, nuts, green apple and citrus.

### VITICULTURE

First created in 1869 the house style is that of bright fruitiness, elegance and maturity. Blended from over 100 different wines of which 20-30% are reserve wines to maintain this house style. 9g of residual sugar in the dosage.

### VINIFICATION

Moët & Chandon Brut Impérial blends Pinot Noir for intensity, Pinot Meunier for roundness, and Chardonnay for elegance. The house style is achieved through consistent blending and reserve wines (20-30%) for added depth and consistency. A 9g/L dosage adds balance before disgorgement.