

Moët & Chandon

Moët Impérial Magnum



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE FOR
VEGETARIANS

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.

FOOD MATCHING

Fantastic with desserts that are not too sweet, such as tarts of filo pastry; also really good with lobster, shrimps and some delicate fish dishes such as oven-poached salmon steaks with mustard dill sauce.

| | |
|-----------------|---|
| SIZE | 150cl |
| VINTAGE | NV |
| ABV | 12.5% |
| GRAPE VARIETIES | Pinot Meunier (35%), Pinot Noir (35%), Chardonnay (30%) |
| CLOSURE | Natural Cork |
| SKU CODE | 846980NV |
| 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 | 846980NV |