

Moët & Chandon

Nectar Impérial Rosé Magnum



ROSÉ
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Pink Champagne with a lively bouquet of wild strawberry, raspberry and tangy pomegranate, sprinkled with sugar and sweet spice; then a farewell note of blood orange.

VITICULTURE

The Moët & Chandon Brut Rose is an esemblage of 3 varietals - Pinot Noir offering intensity, Pinot Meunier which lends roundness and Chardonnay for elegance. The blend is crafted to be consistent in a house style year after year and relies on a proportion of reserve wines to ensure this style is achieved each year by the master blenders.

FOOD MATCHING

Crafted for twilight and the night ahead. Excellent with moderately sweet desserts like tarts, filo pastry. Also pairs beautifully with lobster, shrimp, and delicate fish dishes like oven-poached salmon with mustard dill sauce.

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|-----------------|------------------------|
| SIZE | 150cl |
| VINTAGE | NV |
| ABV | 12.5% |
| GRAPE VARIETIES | Champagne blend (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | G74680NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | France |
| REGION | Champagne |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.06 |
| TOTAL ACIDITY | 3.93g/l Tartaric |
| RESIDUAL SUGAR | 31g/l |
| SKU | G74680NV |