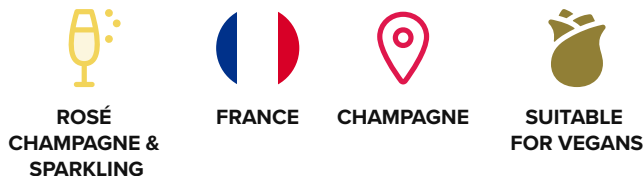


Moët & Chandon

Rosé Impérial Magnum



TASTING NOTE

Lively rosé Champagne that exhales wild strawberry, raspberry and cherry then converts those scents into a mouthful of juicy fruit, with added peach and roses and a light breath of menthol.

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 acheived each year by the master blenders.

FOOD MATCHING

Delightful on its own but also matches well with red meats, duck, goose & fresh game. Also particularly good with fresh goats cheese, mozzarella, mascarpone. This cuvee could in addition manage fresh herbs, black olives and gently spiced dishes.

SIZE	150cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Meunier (40%), Pinot Noir (40%), Chardonnay (20%)
CLOSURE	Natural Cork
SKU CODE	393080AV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	393080AV