

  
CHAMPAGNE  
**MONT-HAUBAN**  
à MONTHELON

## Vintage 2012

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1/3 Chardonnay 1/3 Pinot Noir 1/3 Meunier

Wine made exclusively from the grapes of the 2012 harvest

Dosage : Brut 3 g/L

Vinification: thermo-regulated vats and malolactic fermentation done

Ageing in cellar : 11 years

Harvest : Manual

Bottle : Bottle 75cL

### *To the eye*

The robe reveals a beautiful straw yellow color with crystalline reflections. The effervescence is fine and delicate.

### *Nose*

Complex, the aromatic bouquet of the 2012 vintage is gradually discovered. At first candied and greedy notes before giving way to the expression of the fruit.

### *Mouth*

On the palate, a surprising attack by the tension and the freshness of this champagne.

In the middle of the mouth, greedy notes of red fruits give a delicious sensation of smoothness.

### *Food and champagne pairing*

Seafood, noble fish, poultry, veal-based dishes or pressed cooked cheeses (young Comté, Beaufort).