

FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE



IMPÉRIAL

Vibrant - Generous - Alluring

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies the unique Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity.

ASSEMBLAGE

Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, its assemblage reflects the diversity and complementarity of the three grapes varieties:

- The body of the Pinot Noir: 30 to 40%
- The suppleness of the Pinot Meunier: 30 to 40%
- The finesse of the Chardonnay: 20 to 30%

DOSAGE

- 9 g/litre

MATURATION IN THE CELLARS

- 24 months

AGEING AFTER DISGORGEMENT

- 3 months minimum

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AN ELEGANT COLOUR

- Golden straw yellow with green highlights

A SPARKLING NOSE

- The tangy intensity of green apple and citrus fruit
- The freshness of mineral nuances and white flowers
- The elegance of blond mature notes: brioche, cereals, fresh nuts

A PALATE COMBINING GENEROSITY AND SUBTLETY

- The delicious generosity of white fruits (pear, peach, apple)
- The alluring caress of fine bubbles
- The soft vivacity of citrus fruit and gooseberry nuances

MOËT IMPÉRIAL IS PRESENT FROM APERITIF TO DESSERT

It combines perfectly with:

- Sushi
- Scallops
- Oysters
- White fish
- White meats (e.g. roasted free range chicken and its juices with fine herbs)
- White fruits (e.g. A fine tart of white peaches and a light, white chocolate cream)

