



MOËT & CHANDON GRAND VINTAGE 2000: A DISTINGUISHED, SPIRITED AND MISCHIEVOUS CHAMPAGNE

Like the arrival of the new century which brought with it an explosion of splendour, excitement and pleasure, Moët & Chandon Grand Vintage 2000, the sixty-seventh since the launch of the first Vintage in 1842, is assertive, complex and mature, distinguished yet delightfully spirited and mischievous.

Immediately, its independence is evident, its difference apparent. Radiant, alluring and impertinent, it dazzles with presence, vitality, and confidence. As it asserts its eloquent splendour, it somehow also eludes, drawing you into a dance of aromas and flavours, where intense desire perfectly bonds with fascination.

It's **colour** is golden yellow, enlivened with iridescent swirls.

On the nose, it is revealed layer by layer, as if moving from spring into summer. The first hints of gently roasted almonds and hazelnuts are gradually illuminated by tangy notes (grapefruit and mandarin orange) accented with hints of vegetal sweetness (rhubarb) and spices (peppermint, green coffee). And then the fruitiness radiantly asserts itself in an intense bouquet of tropical fruits (peach and mango) and mellow velvety flavors (jasmine and hawthorn).

The initial power – forthright, imposing, raw yet in no way brutal - gradually dissolves into warm, rich, creamy opulence, before the energy bursts forth once more, vibrating in a crisp finale with lingering hints of sap and liquorice.

Blend = Chardonnay 50%, Pinot Noir 34%, Pinot Meunier 16%

The splendour of Moët & Chandon is expressed here with magnificent vitality. With its Grand Vintage 2000, Moët & Chandon has created a wine that is assertive and intriguing, radiant and impertinent, one that will entice with passion and excitement enlightened enthusiasts who seek sensations of complexity and precision.

MOËT & CHANDON ROSE IMPÉRIAL

COLOUR

The colour is a glowing pink with dominant red tones and purple highlights.

NOSE

The aromas are intense and irresistible, a lively bouquet of fresh red summer berries (strawberry, raspberry and red currant) with floral nuances (rose, hawthorn) and a light peppery touch.

PALATE

The palate is flamboyant and combines intensity and roundness: fleshy and juicy at first, then firm (fruit stone), with a subtle herbal (mint) finish.

THE BLEND

Rosé Impérial's assemblage is built on the intensity of Pinot Noir (40 to 50%, 10% of which are red wine), the fruitiness of Pinot Meunier (30 to 40%, 10% of which are red wine) and the finesse of Chardonnay (10 to 20%). The use of 20 to 30% of carefully selected reserve wines complete the assemblage and enhance its intensity, subtlety and consistency.

VEUVE CLIQUOT BRUT

COLOUR

Yellow Label looks beautiful: golden-yellow, with a foaming necklace of tiny bubbles.

NOSE

Initially reminiscent of white fruits and raisins, then of vanilla and later of brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle.

PALATE

The first sip delivers all the freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following on. Here is a true member of the powerful Brut family, well structured, admirably vinous.

FINISH

The lingering aromas echo and re-echo, with each fruit or spice note distinct.

Ruinart Blanc de Blancs

The Ruinart spirit

Discovering Ruinart is an entry into the universe of the oldest champagne House. A House rich, since 1729, has created its cuvées in the same exacting spirit of purity, luminosity and elegance... Characteristic of the Ruinart taste.

Visual aspect

This wine is a luminous pale gold colour, with fine, light bubbles that rise in a delicate, long-lasting line.

On the nose

The nose combines notes of fresh fruit, mostly citrus, with aromas of white flowers and white fruit (peach).

On the palate

This is a very attractive Blanc de Blancs, pure, distinct and clearcut. Ruinart Blanc de Blancs evolves in the mouth, fluctuating between a delicious freshness, suppleness and fullness.

Tasting and food suggestions

This wine, an excellent aperitif, is to be shared with friends and family on a summer's afternoon relaxing on a sunny terrace. It marries delightfully with seafood such as special Marennes oysters or Dublin Bay prawns. Grilled sole or sashimi with white fish would also be perfect.

Blend

This champagne is made exclusively from Chardonnay wines (100%).