

MOËT & CHANDON IMPÉRIAL

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, seductive palate, and elegant maturity.

❖ THE STORY

A Champagne of success and glamour since 1743. Since its founding, Moët & Chandon has been a champagne of choice to celebrate historical moments or private moments of great personal importance. For each of life's memorable moments, Moët & Chandon has a style of champagne that marks the moment in a very unique way.

❖ KNOW HOW

Historical know-how and state-of-the art technology come together to create the harmonious balance for which Moët & Chandon champagne is known over the world.

❖ SUSTAINABILITY CERTIFICATION


As one of the largest winegrowers in France, Maison Moët & Chandon engages in a sustainable development approach, and has been certified as a High Environmental Value practice by the French Ministry of Agriculture since 2014.




PRODUCT DETAILS


 **ORIGIN**
 Champagne, France

 **CATEGORY**
 Champagne

 **ASSEMBLAGE**
 1. Pinot Noir (30%)
 2. Meunier (30%)
 3. Chardonnay (20%)

 **ALCOHOL BY VOLUME:** 12


 **PALATE**
 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

 **NOSE**
 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

 **EYES**
 An elegant colour • Golden straw yellow with green highlights

FOOD PAIRING

 For a perfect tasting experience, Moët & Chandon suggests to pair Moët Impérial with the following dishes:

- as a starter, serve delicate seafood such as prawn, crab or scallops
- as an entrée, serve poached fish, such as sea bass, in light sauces, or chicken poached with herbs such as tarragon or thyme