



COMTE DE  
MONTE-CARLO  
CHAMPAGNE



# Carré D'Or

BRUT | PREMIER CRU

## STYLE

*This rare and unusual Champagne is made the way champagne used to be made. A special wine that would have been familiar to our ancestors. During the second fermentation in the bottle, the pressure is kept to no more than 3 atmospheres (about half that of a normal champagne). Thus the bubbles are more subtle and the texture is more creamy.*

## TASTING NOTES

Appearance	A beautiful pale yellow colour with flashes of gold. Delicate mousse and tiny bubbles.
Nose	Predominantly white fruit with apples and pears.
Palate	Delicate, very fruity, creamy and ethereal. Wonderful length on the palate with a finish reminiscent of fresh grapes.

## TECHNICAL DATA

Grape variety	100 % Chardonnay (70% aged in oak barrel and 30% in tank)
Quantity	2 000
Region	Champagne
Subarea	Montagne de Reims
Type	Sparkling wine
Vintage	NV
Vineyard exposure	South & east
Age of vines	20-30 years
Vineyard size	3 different plots of vineyard in Premier Cru
Vine density	8700/ha
Harvest date	End of August/September
Ageing	3 years
Disgorging	A minimum of 6 months prior to release
Dosage	Brut: 7,8 g/l
Alcohol	12 % vol.
Total acidity	4,55
Ph	3,03
First vintage	First release in 2014
Bottling period	February
Closure	Natural cork
Food pairing	Seafood platter

THE ABUSE OF ALCOHOL IS DANGEROUS FOR HEALTH

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