



COMTE DE
MONTE-CARLO
CHAMPAGNE



Noblesse Oblige

MILLÉSIMÉ 2010 - PREMIER CRU

STYLE

Mature, rich, rounded, complex

TASTING NOTES

Appearance	Fine bubbles, deep golden color.
Nose	Intense and complexe. Brioche, roasted almond, honey.
Palate	Excellent balance with freshness and roundness. The palate is long and full. We found the same aromas as on the nose.

TECHNICAL DATA

Grape variety	50% Chardonnay , 50% Pinot Noir Only coeur de cuvée
Quantity	1 000
Region	Champagne
Subarea	Montagne de Reims
Type	Sparkling wine
Vintage	2010
Vineyard exposure	South & east
Ground	Clay limestone
Age of vines	From 15 – 54 years
Vineyard size	4,65 HA in Premier Cru
Vine density	From 8000 to 10 000 / HA
Harvest date	End of August / September - Manual harvest
Ageing	10 years
Disgorging	A minimum of 6 months prior to release
Dosage	6 g /l
Alcohol	12 % vol.
Total acidity	4,80
Ph	3,02
First vintage	2009
Bottling period	March
Closure	Natural cork
Food pairing	Caviar, lobster, and all gastronomic food.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR HEALTH

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