

**CHAMPAGNE MOËT & CHANDON IMPÉRIAL – FONDÉ EN 1743 – ÉPERNAY – FRANCE –
ÉLABORÉ PAR CAMPAGNE MOËT & CHANDON – ÉPERNAY – FRANCE – NM-250-001 12%**

Since 1743 Moët & Chandon has been the world's most loved champagne. The quality of its wines expresses the richness of its exceptional vineyard estate, the largest in Champagne. Moët Impérial Brut is a harmonious blend of the most diverse selection of crus in Champagne, with a perfect balance of Pinot Noir, Chardonnay and Pinot Meunier. This wine offers a bright fruitiness – apple, pear, citrus – and an elegant maturity revealing aromas of brioche and nuts. The palate is seductive, combining smoothness with finesse, and has a delicate fresh finish.

VISUAL ANALYSIS: brilliant, straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: baker's yeast, orange, lemon, butter, biscuits, curry, honey, vanilla and bunch of yellow roses.

GUSTATIVE ANALYSIS: the softness is expanding over the citrus fruit flavours and the mineral notes is mixing up with the kindness of the carbon dioxide; the salivation is persisting all over the whole sensations giving a nice and bitterish touch at the end. The final is honey flavoured and the aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: swordfish with ham in sage sauce

- The salivation and the bubbles cut through the fatness of the fish
- The sweet tendency of the ham is counterbalancing the mineral notes of the wine
- The sweet tendency of the fish is counterweighing the bitterish tendency of the sparkling wine
- The gustative persistence of the recipe is matching the intense aromatic persistence of the champagne
- The structure of the recipe is agreeing with the structure of the champagne

MY PERSONAL OPINION: the time to appreciate this champagne is never sufficient – due to the fact of its marvellous characteristics, but the moment, to contemplate the splendor of the wine-food combination, is coming to amaze the taste buds. As a matter of fact, this Mœt & Chandon is not something to make a good impression now, but rather to remember as time goes by.