



MOËT ET CHANDON À EPERNAY FONDÉE EN 1743 CHAMPAGNE DOM PÉRIGNON BRUT MILLESIME – VINTAGE 1996 12,5%

Grape Blend: chardonnay 52%, pinot noir 48%

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

OLFACTORY ANALYSIS: this sparkling wine starts with some sundry smells such as butter, yeast and bread crust; the second scents are represented by peach, lemon, apricot, cedar, lime, nut and the third ones are flint, cinnamon, white chocolate, tomato leaf, sweet majoram and wild flowers. The olfactory bouquet is something that never ceases to amaze the drinker.

GUSTATIVE ANALYSIS: the elegance of this champagne is given us by the exotic fruit of chardonnay grapes; a pleasant salivation is flooding the lateral zones of the palate and a good presence of mineral salts is perceptible in the central zones of the tongue. The gustative persistence is about 5 seconds and the final is lemon and vanilla flavoured.

WINE-FOOD COMBINATION: Parma ham

- The acidity (salivation) of the wine is cutting through the fatness of the ham
- The sapidity (mineral salts) of the wine is counterbalancing by the sweet tendency of the ham
- The structure of the champagne is pairing the structure of the ham



- The gustative-aromatic persistence of the wine is matching the gustative-olfactory persistence of the ham

MY PERSONAL OPINION: the light of this champagne is sparkling with joy and the columns of bubbles are like bright points which define the brilliance in the flute; at the nose, the fragrances are following the hierarchy of the perfume families of the Champagne region, that's to say: lemon, sweet spices, yeasts, cream or chocolate and biscuits. The best gustative beatification is discoverable at the mouth where the softness, the elegance and the style are playing a fundamental role in developing the excellent characteristics at the palate level.