

MOËT & CHANDON - IMPÉRIAL BRUT - NON-VINTAGE

SUBREGION: VALLÉE DE LA MARNE | VILLAGE: ÉPERNAY | ID: NM-267-001

Opening with dry cranberry and green apple notes, there's a little zest reminiscent of ginger. Overt citrus notes follow with yeasty brioche before a unique Virginia tobacco and limestone finish.

PROPERTIES

sugar content: brut
 grape class: cru
 blend style: tradition

50% pinot noir
 40% pinot meunier
 10% chardonnay

23/30 NOSE & BOUQUET

intensity mild full
 complexity simple intricate
 diversity limited wide
 lucidity vague vivid

Bouquet Notes

1st nose Almond Croissant, Green Apples, Honey
 2nd nose White Flowers, Lemon Curd

7/10 EXPERIENCE

label
 plaque
 cork quality
 occasion
 value

/75cl	
RRP	PAID
\$50	\$37

ROBE & PERLAGE 15/20

Robe

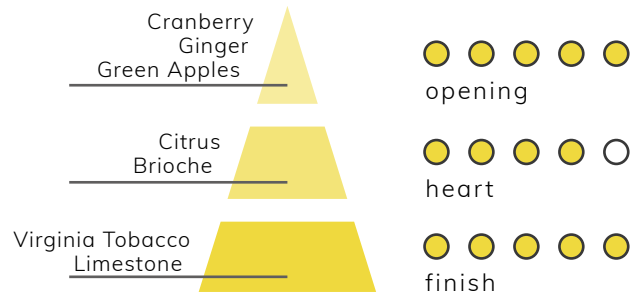
hue pale golden
 clarity opaque clear
 Effervescence

size large small
 energy idle lively

PALATE & TASTE 32/40

intensity bland rich
 acidity sweet dry
 yeast faint strong
 texture light velvet
 maturity young complex
 length short long

Palate Notes



PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|----------------------------------|---|---|
| Starters | Main Courses | <input checked="" type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input checked="" type="radio"/> Olives |
| <input checked="" type="radio"/> Antipasto | <input checked="" type="radio"/> BBQ | <input type="radio"/> Red Meat | <input type="radio"/> Blue | <input type="radio"/> Cream | <input type="radio"/> Shortbread | <input checked="" type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input checked="" type="radio"/> Cured Meat | <input type="radio"/> Rice | <input checked="" type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input checked="" type="radio"/> Potato Chips |
| <input type="radio"/> Foie Gras | <input checked="" type="radio"/> Curry | <input checked="" type="radio"/> Shellfish | <input type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input type="radio"/> Salad |
| <input type="radio"/> Melon | <input checked="" type="radio"/> Fish | <input type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input type="radio"/> Noodles | <input type="radio"/> Sushi | <input checked="" type="radio"/> Soft | <input type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks | Tobacco |
| <input checked="" type="radio"/> Paté | <input checked="" type="radio"/> Pasta | <input checked="" type="radio"/> Vegetarian | Dessert | <input type="radio"/> Meringue | <input checked="" type="radio"/> French Fries | <input checked="" type="radio"/> Light |
| <input type="radio"/> Soup | <input checked="" type="radio"/> Pastries | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input checked="" type="radio"/> Nuts | <input checked="" type="radio"/> Medium |
| | | | | | | <input checked="" type="radio"/> Full |

serving temp: ❄️ 10°C / 50°F

SCORE & CONCLUSION

an easy crowd-pleaser that's earned it the reputation as one of the best Champagnes in the world, Impérial Brut is a complex yet enjoyable cuvée that can be used for almost any occasion. Although it may be a little steep, it's a great choice for those looking to impress.

77/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 30th of January 2018 - Concept & Design by Charles-Philippe Bowles & Paul Anthony