



COMTE DE
MONTE-CARLO
CHAMPAGNE



Saint-Roman

TERROIR GRAND CRU

STYLE

Rich, powerful and fresh

TASTING NOTES

Appearance

Golden color accompanied by a fine effervescence.

Nose

A beautiful intensity opens on aromas of ripe fruits with notes of butter and toast, signifying a harmonious evolution of the wine.

Palate

A good balance of primary (fruit), secondary (bread, butter) and tertiary aromas.

TECHNICAL DATA

Grape variety

35% Chardonnay , 65% Pinot Noir

Quantity

10 000

Region

Champagne

Subarea

Tours-Sur-Marne, Bouzy Grand Cru

Type

Sparkling wine

Vintage

NV

Vineyard exposure

South & East

Age of vines

20 – 30 years

Vineyard size

8 different plots of vines in Grand Cru

Vine density

12 000 / HA

Harvest date

End of August / September

Ageing

2015 and 2016, bottled in 2017

Disgorging

A minimum of 6 months prior to release

Dosage

7 g /l

Alcohol

12 % vol.

°C tasting

8-9°C

Bottling period

March

Closure

Natural cork

Food pairing

All gourmet food

THE ABUSE OF ALCOHOL IS DANGEROUS FOR HEALTH

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