

GREENWOOD

FINE WINE

Est. 1997

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CHAMPAGNE

PRODUIT



DE FRANCE

JOSÉ MICHEL & FILS
à MOUSSY

Brut MILLESIME

“PREMIUM CHAMPAGNES PARTLY AGED IN OAK CASKS.
THESE VINTAGE CHAMPAGNES ARE AN INVITATION
TO DISCOVER EXCELLENCE”

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Made only during exceptional years with wines from the same harvest, the Vintage Champagnes are a true reflection of the year they are produced. Its balanced blend of 50% Chardonnay and 50% Pinot Meunier making it rich and mature. Unique and unparalleled, each cuvee expresses typical flavours that are very characteristic of its wine-growing year.

These are a must to be absolutely discovered.

Vinification : Stainless steel vats with a blend aged in oak casks.

Dosage : 9 g/l

Bottling : 0.75 litres

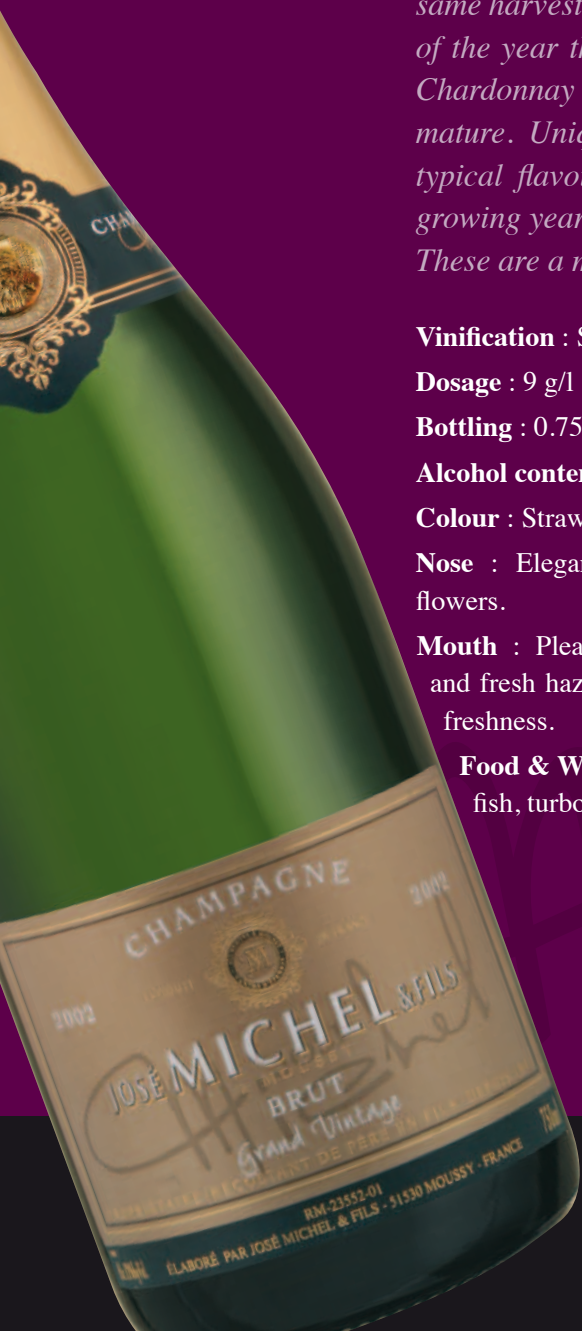
Alcohol content : 12 % volume

Colour : Straw yellow colour, delicate and lively bubbles.

Nose : Elegant, aromatic finesse, hints of white and toasted flowers.

Mouth : Pleasant, delicate palate with undertones of almonds and fresh hazelnuts. Very good balance of aromas and maintains freshness.

Food & Wine : This vintage is made for fine luncheons, grilled fish, turbot and white meats cooked in a sauce.



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