

DOMAINE MOUTARD

Year Founded: 1952

Region: Crémant de Bourgogne, France

Founder: Lucien Moutard

Winemaker: Lucien's son's, François, two children and three nephews.

Known for: The Moutard family is one of the oldest houses on the Côte des Bar. It has been rooted in the Aube vineyards since the 17th century.

-Sustainable-

Lucien Moutard was from a family in Polisy, Côte-des-Bar. He inherited the art of cultivating the local land from his father Paul and passed it on to his children: Agnès, Véronique and François.

Lucien Moutard continued in the footsteps of his father and continued to plant vineyards on his land. He increased the cultivated area and the number of vines. The Moutard-Diligent Family can trace their history of viticulture as far back as 1642,

but it was not until the 1920's that they began producing Champagne under their own name. Today under the stewardship of François, Véronique, and Agnès Moutard, the Estate consists of 60 acres of vines in the Kimmeridgian clay and limestone rich soils of the Côte des Bar region of southern Champagne and another 60+ in Burgundy with plots in the Yonne covering smaller, highly- sought after appellations like, Chablis, Epineuil, and Irancy. Along with Pinot Noir, Pinot Meunier, and Chardonnay, the family is one of a few permitted to nurture Champagne's "forgotten varietals", Arbane, Petit Meslier, and Pinot Blanc. The Moutard family's passion and dedication to excellence is evident in their sustainably farmed, terroir-driven wines and champagnes.



Domaine Moutard Blanc de Blancs 12/750L

100% Chardonnay. Hand harvested, pneumatically pressed. Primary fermentation in temperature controlled stainless steel tanks. Méthode Traditionnelle: secondary fermentation in bottle with 24 months on lees. Powerful aromas of citrus fruits, flowers, and mineral pair with a bright palate characterized by near-perfect acidity, and fresh stone fruits - peach, apricot - with a touch of toasted nut and mineral. Fresh and lively with fine bubbles.