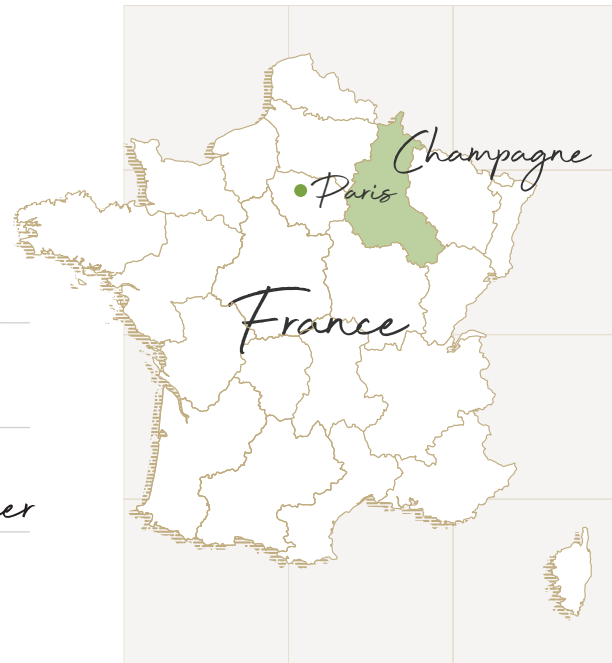




# Wine at Home

ARTISAN WINES DELIVERED

NAME *Champagne Françoise Monay Brut*  
VINEYARD *Champagne Françoise Monay*  
GRAPE/S *Chardonnay, Pinot Noir, Pinot Meunier*  
ALCOHOL *12%*



LOCATION *Champagne*



## SPECIAL FEATURES

Our ever-popular house Champagne, made for us near Epernay Montagne de Reims by a family owner-grower who cultivates using conservation cultivation in order to respect both the terroir and the environment. Vinification is by terroir before being aged for 30 months on lattes (rather than the minimum 24 months) which gives the wine a real depth of flavour packed with fresh fruit aromas.

## TASTING NOTES

Characterised by very fine bubbles, apricot and toasted bread aromas, with a full, yellow fruit, biscuit palate and a long, fresh finish.

NOSE	<input type="radio"/> Delicate	<input type="radio"/> Floral	<input type="radio"/> Citrus	<input type="radio"/> Aromatic	<input checked="" type="radio"/> Toasty
PALATE	<input type="radio"/> Dry	<input checked="" type="radio"/> Fruity	<input type="radio"/> Crisp	<input checked="" type="radio"/> Complex	<input type="radio"/> Sweet
FINISH	<input type="radio"/> Soft	<input checked="" type="radio"/> Elegant	<input type="radio"/> Mineral	<input type="radio"/> Ample	<input type="radio"/> Fresh

## WINE AT HOME SAYS

*A Wine at Home bestseller. Our own label Champagne made especially for us, is possibly our best kept secret and ticks every box. Exceptional value for money. Can hold its own in blind tastings against many well known Champagnes.*