



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”



*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

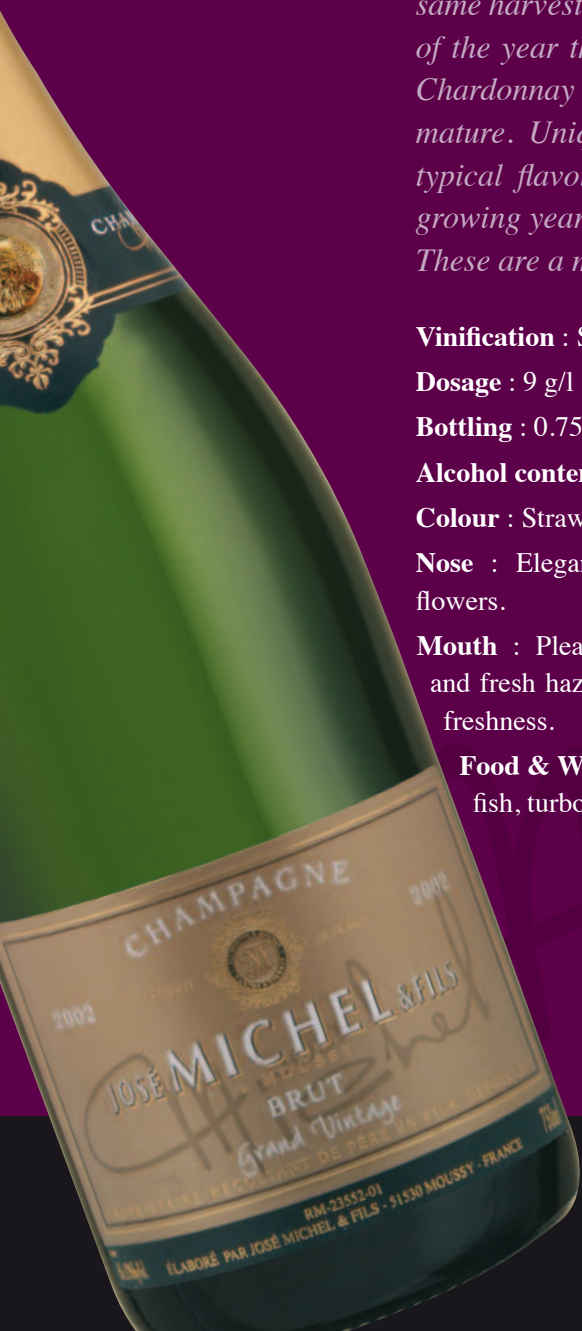
**Alcohol content** : 12 % volume

**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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