



IMPÉRIAL

Vibrant - Generous - Alluring

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies the unique Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity.

ASSEMBLAGE

Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, its assemblage reflects the diversity and complementarity of the three grapes varieties:

- The body of the Pinot Noir: 30 to 40%
- The suppleness of the Pinot Meunier: 30 to 40%
- The finesse of the Chardonnay: 20 to 30%

DOSAGE

- 9 g/litre

MATURATION IN THE CELLARS

- 24 months

AGEING AFTER DISGORGEMENT

- 3 months minimum

IMPÉRIAL

Vibrant - Generous - Alluring

AN ELEGANT COLOUR

- Golden straw yellow with green highlights

A SPARKLING NOSE

- The tangy intensity of green apple and citrus fruit
- The freshness of mineral nuances and white flowers
- The elegance of blond mature notes: brioche, cereals, fresh nuts

A PALATE COMBINING GENEROSITY AND SUBTLETY

- The delicious generosity of white fruits (pear, peach, apple)
- The alluring caress of fine bubbles
- The soft vivacity of citrus fruit and gooseberry nuances

MOËT IMPÉRIAL IS PRESENT FROM APERITIF TO DESSERT

It combines perfectly with:

- Sushi
- Scallops
- Oysters
- White fish
- White meats (e.g. roasted free range chicken and its juices with fine herbs)
- White fruits (e.g. A fine tart of white peaches and a light, white chocolate cream)





ROSÉ IMPÉRIAL

Spontaneous - Radiant - Enticing

Rosé Impérial is a spontaneous and radiant champagne that tempts into seduction. A glamorous expression of the Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity.

ASSEMBLAGE

Its assemblage reflects the diversity and complementarity of the three grapes varieties:

- The intensity of the Pinot Noir: 40 to 50% (10% red wine)
- The roundness of the Pinot Meunier: 30 to 40% (10% red wine)
- The elegance of the Chardonnay: 10 to 20%

of which 20 to 30% from specially selected reserve wines to enhance its intensity, subtlety and constancy.

DOSAGE

- 9 g/litre

MATURATION IN THE CELLARS

- 21 months

AGEING AFTER DISGORGEMENT

- 3 months minimum

ROSÉ IMPÉRIAL

Spontaneous - Radiant - Enticing

A GLOWING COLOUR

- Pink with ambery highlights

A BEWITCHING NOSE

- A lively and intense bouquet of red fruits: wild strawberry, raspberry and cherry
- Floral nuances of rose
- A slight peppery touch

AN EXPRESSIVE PALATE COMBINING INTENSITY AND SUPPLENESS

- The juicy and persistent intensity of red fruits: strawberry, raspberry and redcurrant
- The fleshiness and firmness of peach
- The freshness of a subtle menthol note

ROSÉ IMPÉRIAL GOES WELL WITH STRONG, INTENSE DISHES

- Beef carpaccio done in olive oil and ground pepper
- Fried mullet filets in a coriander emulsion
- Ratatouille of fresh vegetables
- Red summer fruit salad and mint leaves

CHAMPAGNE
EPERNAY FRANCE
FONDÉE EN 1743
MOËT & CHANDON
ROSÉ IMPÉRIAL

12% VOL. PRODUIT DE FRANCE BRUT PRODUCT OF FRANCE
ÉLABORÉ PAR CHAMPAGNE MOËT & CHANDON À EPERNAY - FRANCE - NM 543 002



MOËT ICE IMPÉRIAL

Intense - Fruity - Fresh

Moët Ice Impérial, the first and only refreshing champagne specially created to be enjoyed on ice. A new champagne experience combining free, fresh and fun sensations while remaining true to the Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity.

ASSEMBLAGE

The profiles of the wines used in the assemblage have been meticulously selected for their specific contribution:

- Mainly Pinot Noir (40-50%), winy and angular, for its intense fruitiness as well as for its structure that integrates the dosage
- Pinot Meunier (30-40%), full and fleshy, for a rich and melting sensation in the mid-palate
- Chardonnay (10-20%) for a refreshing finish

20 to 30% specially selected reserve wines enhance the assemblage to complete its intensity, richness and constancy.

DOSAGE

- 45 g/litre

MATURATION IN THE CELLARS

- 18 months

AGEING AFTER DISGORGEMENT

- 3 months minimum

MOËT ICE IMPÉRIAL

Intense - Fruity - Fresh

A DENSE COLOUR

- Deep gold
- With ambery highlights

A FRUITY AND INTENSE NOSE

- The powerful fruit flavours of tropical fruits: mango and guava
- The generosity of stone fruits: nectarine
- An original note of raspberry and gooseberry

A GENEROUS PALATE COMBINING ROUNDNESS AND FRESHNESS

- The broad fleshy and voluptuous flavour of a fresh fruit salad
- The captivating sweetness of caramel and quince jelly
- The refreshing acidity of gooseberry and ginger notes

MOËT ICE IMPÉRIAL HAS TO BE SERVED WITH ICE CUBES

It can be accompanied:

- Fresh mint leaves
- Lemon pell, grapefruit peel
- Cucumber peel
- Ginger slice
- Cardamone seeds

CHAMPAGNE
ÉPERNAY FRANCE
FONDÉ EN 1743
MOËT & CHANDON
ICE IMPÉRIAL



NECTAR IMPÉRIAL

Exotic - Rich - Lively

Nectar Impérial is a delicious expression of the Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity.

ASSEMBLAGE

Its assemblage reflects the diversity and complementarity of the three grapes varieties:

- The structure of the Pinot Noir: 40 to 50%
 - The fleshiness of the Pinot Meunier: 30 to 40%
 - The freshness of the Chardonnay: 10 to 20%
- of which 20 to 30% from specially selected reserve wines to enhance its intensity, richness and constancy.

DOSAGE

- 45 g/litre

MATURATION IN THE CELLARS

- 18 months

AGEING AFTER DISGORGEMENT

- 3 months minimum

NECTAR IMPÉRIAL

Exotic - Rich - Lively

AN INTENSE COLOUR

- Bold yellow
- With golden highlights

A RICH NOSE

- The burst of exotic fruits: pineapple, grapefruit
- The roundness of stone fruits: mirabelle, apricot
- A slight hint of vanilla

A VOLUPTUOUS PALATE COMBINING CREAMINESS AND VIBRANCY

- The captivating density of exotic fruits: pineapple and passion fruit
- The silky firmness of stone fruits: mirabelle and apricot
- The brisk freshness of grapefruit notes

NECTAR IMPÉRIAL GOES PARTICULARLY WELL WITH RICH AND SPICY DISHES

- Spicy Indian and Chinese dishes
- Foie gras and milled black pepper
- Salmon in sweet and sour sauce with sticky rice
- Veined blue cheeses
- Grilled pineapple and mango ginger pepper sorbet

CHAMPAGNE
MOËT & CHANDON
NECTAR IMPÉRIAL



NECTAR IMPÉRIAL ROSÉ

Flamboyant - Gourmand - Voluptuous

Nectar Impérial Rosé is a gourmand and voluptuous expression of the Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity.

ASSEMBLAGE

Its assemblage reflects the diversity and complementarity of the three grapes varieties:

- The intensity of the Pinot Noir: 45 to 55% (10% red wine)
- The fleshiness of the Pinot Meunier: 35 to 45% (10% red wine)
- The freshness of the Chardonnay: 5 to 10%

of which 20 to 30% from specially selected reserve wines to enhance its intensity, subtlety and constancy.

DOSAGE

- 45 g/litre

MATURATION IN THE CELLARS

- 18 months

AGEING AFTER DISGORGEMENT

- 3 months minimum

NECTAR IMPÉRIAL ROSÉ

Flamboyant - Gourmand - Voluptuous

A FLAMBOYANT COLOUR

- Bright pink
- With intense coppery highlights

A DELICIOUS NOSE

- The intense fruitiness of ripe berries: wild strawberry, redcurrant and blackcurrant
- Powerful notes of ripe yellow peach
- A gourmand nuance of strawberry jam

A SENSUAL PALATE COMBINING RICHNESS AND FRESHNESS

- The persistent intensity of red fruits
- The sensuality of nutmeg and caramel
- The freshness of redcurrant

NECTAR IMPÉRIAL ROSÉ COMBINES PERFECTLY WITH SWEET, SWEET AND SALTY AND SWEET AND SOUR FLAVOURS

- Foie gras marinated in red wine
- Red fruit based desserts



FONDÉ  EN 1743

MOËT & CHANDON

C H A M P A G N E



GRAND VINTAGE 2002

Mature - Harmonious - Precise

Every Grand Vintage is a reinvention, an affirmation of know-how, a free and personal interpretation by the Chef de Cave to reveal each vintage's unique character

Grand Vintage 2002 perfectly embodies the spirit of Grand Vintages by Moët & Chandon. That spirit is based on three essential values:

- Freedom of interpretation
- Selection of the year's most remarkable wines
- Individuality of the vintage

to achieve champagnes that stand out for their maturity, complexity and presence.

THE YEAR'S CLIMATE AND HARVEST

The sunny, wet yet mild winter is followed by a hot and dry spring free of frost. The summer is characterised by beautiful sunny and dry periods, accompanied by a few gloomy, rainy spells. September is dry, marked by stormy and sometimes impressive precipitations. The dry wind, bunches and grapes' excellent health conditions allow us to push the start of harvesting back from 12 to 28 September 2002 to achieve the best possible maturity in each wine. The combined effect of the wind and hot, dry weather concentrates the juice during harvesting (raisining), especially in the case of Chardonnay. With a potential alcohol volume of 10.5% (the highest since 1990) and total acidity of 7.16 g H₂SO₄/l, it has excellent balance and maturity. The harvest is remarkably homogenous among the different types of vines and regions, from the start through to the end of harvesting.

GRAND VINTAGE 2002

Mature - Harmonious - Precise

ASSEMBLAGE

- Chardonnay: 51%
- Pinot Noir: 26%
- Pinot Meunier: 23%

DOSAGE

- 5.5 g/litre

MATURATION IN THE CELLARS

- 7 years

AGEING AFTER DISGORGEMENT

- 6 months minimum

A SUBLIME COLOUR

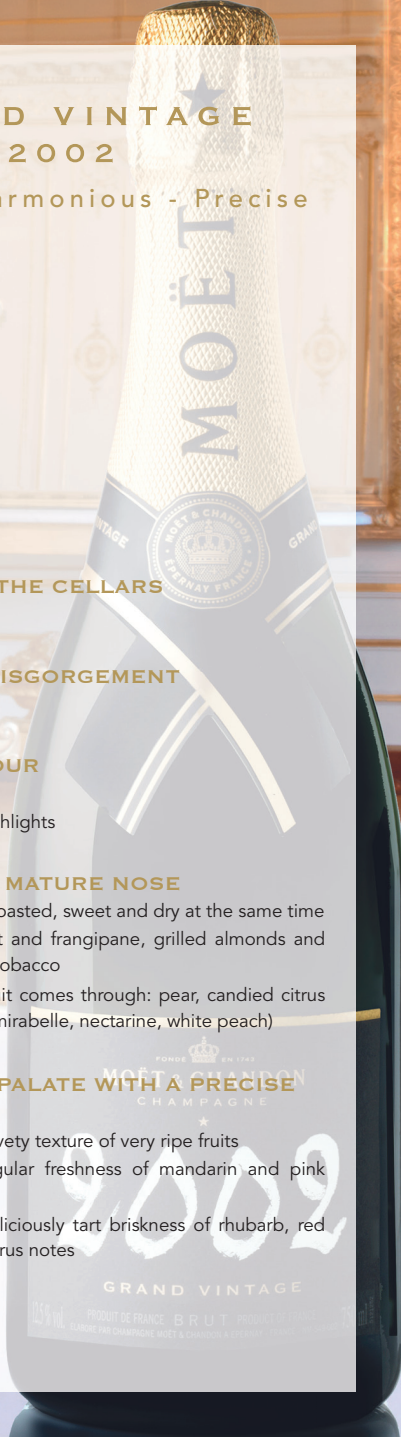
- Brilliant gold
- With golden yellow highlights

A COMPLEX AND MATURE NOSE

- An assertive maturity, toasted, sweet and dry at the same time
- Warm notes of harvest and frangipane, grilled almonds and malt, mocha and mild tobacco
- Then the ripe, juicy fruit comes through: pear, candied citrus fruits and stone fruits (mirabelle, nectarine, white peach)

A HARMONIOUS PALATE WITH A PRECISE STRUCTURE

- The roundness and velvety texture of very ripe fruits
- The tighter, more angular freshness of mandarin and pink grapefruit
- The refreshing and deliciously tart briskness of rhubarb, red currant, quinine and citrus notes





GRAND VINTAGE ROSÉ 2002

Mature - Harmonious - Compelling

Every Grand Vintage is a reinvention, an affirmation of know-how, a free and personal interpretation by the Chef de Cave to reveal each vintage's unique character.

Grand Vintage Rosé 2002 perfectly embodies the spirit of Grand Vintages Rosé by Moët & Chandon. That spirit is based on three essential values:

- Freedom of interpretation
- Selection of the year's most remarkable wines
- Individuality of the vintage

to achieve champagnes that stand out for their preciousness, depth and sophistication.

THE YEAR'S CLIMATE AND HARVEST

The sunny, wet yet mild winter is followed by a hot and dry spring free of frost. The summer is characterised by beautiful sunny and dry periods, accompanied by a few gloomy, rainy spells. September is dry, marked by stormy and sometimes impressive precipitations. The dry wind, bunches and grapes' excellent health conditions allow us to push the start of harvesting back from 12 to 28 September 2002 to achieve the best possible maturity in each wine. The combined effect of the wind and hot, dry weather concentrates the juice during harvesting (raisining), especially in the case of Chardonnay. With a potential alcohol volume of 10.5% (the highest since 1990) and total acidity of 7.16 g H₂SO₄/l, it has excellent balance and maturity. The harvest is remarkably homogenous among the different types of vines and regions, from the start through to the end of harvesting.

GRAND VINTAGE ROSÉ 2002

Mature - Harmonious - Compelling

ASSEMBLAGE

- Pinot Noir: 51%, of which 27% red wine
- Chardonnay: 28%
- Pinot Meunier: 21%

DOSAGE

- 5.5 g/litre

MATURATION IN THE CELLARS

- 7 years

AGEING AFTER DISGORGEMENT

- 6 months minimum

AN IRIDESCENT COLOUR

- Steady old rose
- With ambery highlights

A MATURE AND COMPELLING NOSE

- Ripe, fruity plum, fig and cherry
- Subtly malted and smoked mild spice aromas: cinnamon and clove
- Floral notes of rose and honeysuckle

A HARMONIOUS AND GRACEFUL PALATE

- The fleshy, enveloping density of very ripe summer fruits
- The vivacity of small wild berries: blueberry, wild strawberry and blackcurrant
- The bracing and deliciously astringent freshness of mint notes and herbal infusions