

JEAN-MARIE MASSONNOT

CHAMPAGNE

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Aimé le géant CHARDONNAY

Aimé the giant watching over us from a great height. His huge hands effortlessly lift the crates of grapes. He is like Hercules in a white apron, laughing heartily, with his friendly and welcoming smile. At the end of the day, he takes out his little knife and has a bite to eat on a corner of the table. Anyone who wants to share is welcome! The woody generosity of this Chardonnay is reminiscent of the imposing yet humble character of Aimé, Jean-Marie's grandfather.

Once upon a time there was a giant, as robust as he was gentle, and as witty as he was generous.

NOSE

The first nose displays a smoky liquorice bouquet. The wood ageing adds a spicy backdrop of cloves, nutmeg and rosemary... The finesse of this olfactory decor is in perfect harmony with the wine.

MOUTH-FEEL

The attack on the palate is lively and the Chardonnay makes an impression, although it does become more subtle. The bitterness is flavourful and mouth-watering and it adds a lot of energy to this original cuvée.

FOR THE TABLE

or before-dinner drinks

- With Comté cheese, aged for 24 to 36 months, or other mature cheeses
- With roast veal and mashed potatoes with truffles, for expressive flavours!





On the label, you see between the branches of our two trees - fig and apple - the sunflowers, a ray of sunshine in the garden, attracting the pollinating insects and posing as a natural bird feeder.

CREATION

- 100 % Chardonnay
- 100 % cuvée
- 60 % harvest of 2017 + 40 % reserve wines
- 30 % raised in oak barrels for 18 months
- Partial malolactic fermentation
- BRUT : 6 g/L

Available in

Bottle

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.