

JEAN-MARIE MASSONNOT

CHAMPAGNE

COTEAUX CHAMPENOIS

Mésange BLANC

The bluetit's birdsong calls to spring. Although it is in fact mostly heard throughout winter. With its feathers in shades of blue, yellow and green, the bluetit is a symbol of resilience during harsh winters. We often envy its freedom. With this white Coteaux, the Massonnots remind us that nature is at home here. Same terroir, different story. Coulommès-la-Montagne tells its story in still wine also... with character!

NOSE

Fresh straw, ripe wheat and cereals suggest sunshine, mid-summer days. The wine's woody character is revealed through a delicate touch of vanilla, subtly enhanced by aniseed and exotic notes.

MOUTH-FEEL

The palate also benefits from these warm aromas and a mid-palate in which the tannins, well blended into the wine, underline the wine's character, evoking the ripe, very crunchy grapes. The smooth finish of candied pear and mirabelle plum heralds the onset of autumn.



FOR THE TABLE

warm and convivial

- Along with a wide variety of cheeses
- With a sun-kissed chicken tagine

- Ideal with fresh fish, well grilled
- Or serve with warm oysters au gratin.
- With spicy beef tartare, if you prefer it cool.



CREATION

- Vinified in oak barrels (400L)
- Vat-stirring for 1 month after fermentation
- Malolactic fermentation completed
- Without filtration

Available in

Bottle

**Champagne JM Massonnot - 23 rue haute - 51390 COULOMMES LA MONTAGNE (FRANCE)
+33.(0)3 26 49 76 74 • www.champagne-massonnot.fr**

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