



WHERE
FRANCE

WHAT
BUBBLES

WHEN
LUNCH/BRUNCH/
HUNCH

FAMILLE MOUTARD METHODE TRADITIONNELLE BLANC DES BLANCS BRUT

The charming imposter is the real thing



CONCEPTUAL DOPPELGÄNGER

When I was a kid playing baseball, the coach would always tell me, "put some mustard on it!" OK, I'd say, and screw myself into a knot trying to get every bit of speed and funk on that ball. Apparently this expression began in France where acting coaches would yell: "mettre un peu de moutarde sur elle!" which basically was the same thing as my coach yelling at me in little league, except this is France and it's acting so it meant to refine the approach - strip it down to its essence. Give him some spleen!, would be an apt translation. Moutard is that essence - that unvarnished expression of something real and it will make your head sing. I know there's the small issue of the letter "e" to make this whole connection work, but to that I say: "Put some moutard on it!!!" and willfully suspend that which you know so that the whimsy of brut bubbles can put a simple smile on your face.

WINEMAKER Francois Moutard

REGION Burgundy (Tonnerre/
North of Chablis)

GRAPE VARIETY Chardonnay

SOIL Clay, limestone with
Kimmeridgian topsoil

AGE OF VINES Planted in 2000

PRODUCTION 50,000 bottles

VITI/VINI

A good farmer, Francois' practices in the vineyard are sustainable. Grapes harvested from select vineyards by machine, though very carefully, (new technology in machine harvesting can make it hard to know the difference- seriously!) to maximize efficiencies. The resultant quality is extremely high but the price is not. Harvest is a few days earlier than for still wine. Pneumatic press into stainless steel for fermentation. Secondary fermentation in bottle and 24 months on lees. 5g/l dosage.

PRODUCER

Moutard-Diligent represents a union between two families, each with a long and rich history of wine production in the Aube district that goes back 4 centuries. In the 18th century, Chablis and the surrounding appellations were essentially an extension of this district of Champagne. Both families have deep experience producing both still and sparkling wines from Chardonnay and Pinot Noir grapes. It was Francois' entrepreneurial spirit that led to a decision to purchase 2 historical Domaine in Chablis in 2004. It was a natural return to his roots. History, tradition and a commitment to unsurpassable quality define the domaine.

