



THE CHAMPAGNE OF SUCCESS AND GLAMOUR SINCE 1743



Short Stories

Every second, somewhere in the world, a bottle of Moët & Chandon pops, reinforcing the fact that Moët and Chandon is the World's Most Beloved Champagne



The Moët & Chandon style distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity. The Moët & Chandon Champagnes are matured an average of twice as long as the legal minimum allowing complexity and depth. Stopping the process at the right moment is essential to preserve an appealing fruitiness. Patience is required for time to do its work.

Moët & Chandon is the largest landowner in Champagne and is also the leading buyer of champagne grapes. In the northern climate of Champagne, the quality, size and diversity of the vineyards and grape supplies is essential for the consistency of the non vintage wines and the originality of the vintages. Moët & Chandon has the luxury of choice and the luxury of choosing the best.



Bigger is Better. Moët & Chandon is the leading buyer of Champagne grapes and has the most prestigious estate: 50% grand cru, 25% premier cru. 800 base wines are created every year for the blends, by far Champagne's biggest selection!

The tallest drinking glass pyramid ever recorded by the Guinness World Records was achieved by Moët & Chandon in 2017: 7.26m high (23 ft 9 in). 50,116 glasses were stacked on 66 levels to make it happen.



Living Soils, Living Together

Nature is the very source of Moët & Chandon's activities. The maison practices sustainable viticulture in estate and is embarking partners. The maison is conscious of the importance of biodiversity and strive to extend the contribution beyond vineyards.

❖ REGENERATING SOILS

- Moët & Chandon received its ISO-14001 certification for Environmental Management in 2007, and Sustainable Viticulture in Champagne and High Environmental Value certifications in 2014.
- Vineyards are herbicide-free and 95% of parasite treatments are naturally occurring.
- Vines are maintained by innovative electric tractors that do not disrupt the ecosystem within the soil

❖ MITIGATING OUR CLIMATE IMPACTS

- Moët & Chandon received its ISO-50001 certification for energy efficiency in 2016
- The Maison uses 98% renewable energy
- 100% of winemaking waste is recycled

❖ ENGAGING SOCIETY

- Moët & Chandon's "Toast for a Cause" invites celebrities on the red carpet to support various charities since 2006. 600.000 € have been donated in the last 2 years and a half.

- The Maison has partnerships with local organizations to support professional reinsertion, as well as with two NGOs promoting inclusion.

❖ EMPOWERING OUR PEOPLE

- As part of Moët Hennessy Enterprise Adaptée (MHEA), created in 2011 to promote equal opportunities and support the professional integration of the disabled, ten people have been hired.
- The Maison created a network of 12 employees designated "disability correspondents" to keep this commitment alive.

SHARING THE MAGIC OF MOËT & CHANDON WITH THE WORLD

▶ 1743

Maison Moët was created in Epernay by Claude Moët and became the supplier of the French royal court as early as 1748

▶ 1761

Claude's son Claude-Louis-Nicolas Moët pursued the dream of his father and the expansion of the house

▶ 1792

Jean-Rémy Moët enlarged the cellars and built exceptional properties.

▶ 1833

Victor Moët and his brother-in-law Pierre-Gabriel Chandon succeeded to Jean-Rémy Moët and took the control of the company in 1833. Maison Moët became Moët & Chandon.

▶ 1930

Robert Jean de Vogüé became the president of Moët & Chandon in 1930, ushering in a new era with the acquisitions of Mercier, Ruinart and Parfums Christian Dior in the 1960's.

▶ 1971

Creation of the Moët-Hennessy group (from the merge with the Hennessy Cognacs)

▶ 1987

Moët-Hennessy merged with Louis Vuitton to form LVMH, the absolute worldwide luxury leader.



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MOËT & CHANDON IMPÉRIAL BRUT

Vibrant, Generous, Alluring
The World's Most Love Champagne

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

BLEND

Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varieties 30-40% Pinot Noir, 30-40% Meunier, 20-30% Chardonnay, 20-30% Reserve wines

GRAPE SOURCING

The base wines are tasted blind regardless of their origin. 100 different base wines are necessary to produce Moët Impérial.

MATURATION

24 months maturation in the cellars with 3 months minimum in bottle after disgorgement.

PALATE

Generosity & 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 & CHANDON ICE IMPÉRIAL

Intense, Fruity, Fresh
The first refreshing Champagne specially created to be enjoyed on ice.

A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

BLEND

40-50% Pinot Noir, 30-40% Meunier, 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

A generous palate combining roundness and freshness with the bright acidity of grapefruit, balanced with ginger and fleshy fruit notes.



MOËT & CHANDON ROSÉ IMPÉRIAL

Spontaneous, Radiant, Enticing
An Enticing Champagne that Tempts into Seduction

Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

BLEND

Approximately 200 individual crus make up with cuvée. 0-50% Pinot Noir (10% red still wine), 30-40% Meunier (10% red still wine), 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

21 months maturation in the cellars

PALATE

You'll find juicy, persistent intensity of berries (strawberry, raspberry, red currant), the fleshiness and firmness of peach, and the freshness of a subtle note of menthol.



MOËT & CHANDON ICE IMPÉRIAL ROSÉ

Vibrant, Luscious, Refreshing
The first and only refreshing rosé champagne specially created to be enjoyed on ice.

A champagne tasting experience that brings together pleasure, freshness and the free spirit of summertime.

BLEND

45-55% Pinot Noir (10% red wine), 35-45% Meunier (10% red wine), 5-10% Chardonnay, 20-30% reserve wine

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

Light berry flavors and a harmonious balance of fruitiness and freshness. The finish is very refreshing with a deliciously bittersweet note of pink grapefruit.



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MOËT & CHANDON NECTAR IMPÉRIAL

Exotic, Rich, Lively
A luscious and lively expression of the Moët & Chandon style

BLEND

Approximately 200 individual crus make up this cuvée 50-60% Pinot Noir, 30-40% Meunier, 10-20% Chardonnay, 20-30% reserve wines

Grape Sourcing
The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

A voluptuous palate combining creaminess and vibrancy with the captivating density of exotic fruits (pineapple, mango), the silky firmness of stonefruits (mirabelle plum, apricot), and the brisk freshness of grapefruit notes.



MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ

Flamboyant, Gourmand, Voluptuous
A gourmand and voluptuous expression of the Moët & Chandon style

BLEND

40-50% Pinot Noir (10% red still wine), 30-40% Meunier (10% red still wine), 10-20% Chardonnay, 20-30% reserve wines

GRAPE SOURCING

The base wines are tasted blind and selected regardless of their origin.

MATURATION

18 months (after disgorgement: 3 months minimum)

PALATE

A sensual palate combining richness and freshness with the persistent intensity of ripe berries, the sensuality of nutmeg and caramel, and the freshness of redcurrant.



MOËT & CHANDON GRAND VINTAGE

Every Grand Vintage is unique and original, the Moët and Chandon cellar master's personal, free interpretation of the singular qualities of that year's grapes.

Autumnal, Energetic and Chiseled
Grand Vintage 2013, the House's 75th vintage and is the Cellar Master's Creation, inspired by the magic of 2013.

BLEND

38% Pinot Noir, 21% Meunier, 41% Chardonnay

GRAPE SOURCING

The base wines are tasted blind regardless of their origin. Every Grand Vintage is unique and original, the cellar master's personal, free interpretation in service of the singular qualities of that year's grapes.

MATURATION

In the cellars 7 years

PALATE

The wine's maturity is immediately apparent, with autumnal notes of roasted chestnuts, toasted buckwheat, honey and nougat. Concentrated fruit is then revealed, like a lemon preserved in salt or a perfectly ripe nectarine. A note of dried flowers completes the aromatic bouquet. The palate is direct and energetic, supported by lively yet delicate acidity, and a finely polished structure. Pleasant hint of white grapefruit bitterness on the finish.



MOËT & CHANDON GRAND VINTAGE ROSÉ

Every Grand Vintage is unique and original, the Moët and Chandon cellar master's personal, free interpretation of the singular qualities of that year's grapes.

Generous, Spicy Fruitiness and Chiseled
Grand Vintage Rosé 2013, the House's 44th vintage and is the Cellar Master's Creation, inspired by the magic of 2013.

BLEND

44% (of which 14% red wine) Pinot Noir, 35% Chardonnay, 21% Meunier

GRAPE SOURCING

The base wines are tasted blind regardless of their origin. Every Grand Vintage is unique and original, the cellar master's personal, free interpretation in service of the singular qualities of that year's grapes.

MATURATION

In the cellars 7 years

PALATE

The initial notes of the bouquet are sweet, tinged with a fruit salad of red berries, it then develops a touch of acidity with blood oranges and star fruit. Scents of spices, dried flowers and fresh leather complete the bouquet. On the palate, the fleshy attack confirms the wine's voluptuous character. The chiseled structure of the Pinot Noir is accompanied by a sensation of crisp stone fruit (plums, cherries). The texture is finely powdered. A delicate astringency underscores the long finish (pink grapefruit, lime zest).