



MOËT & CHANDON COLLECTION IMPÉRIALE CRÉATION N°1 CHAMPAGNE PROFILE

HOW TO SPEAK ABOUT MOËT & CHANDON COLLECTION IMPÉRIALE

- ★ A TRIBUTE TO THE DIVERSITY OF CHAMPAGNE, HONORING CLAUDE MOËT'S VISION
- ★ THE VISION OF HAUTE COUTURE IN CHAMPAGNE-MAKING BY BENOÎT GOUEZ:
HIS FIRST HAUTE ŒNOLOGIE CRÉATION
- ★ A MULTI-VINTAGE CUVÉE OF 7 REMARKABLE YEARS
ASSEMBLING THE TIME AND DIVERSITY OF THE CHAMPAGNE REGION
- ★ MOËT & CHANDON'S FIRST BRUT NATURE



MOËT & CHANDON COLLECTION IMPÉRIALE CRÉATION N°1 IN A NUTSHELL

Collection Impériale is the highest expression of
Moët & Chandon: the art of Haute Œnologie.
It is a multi-layered champagne that transcends the
perception of time, achieving harmony between the
freshness of youth and the maturity of age.
It is complex yet accessible.

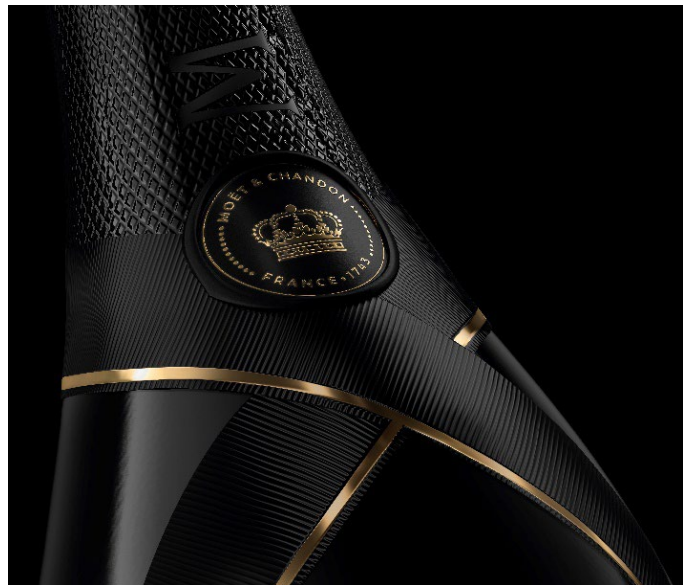
280 YEARS OF CRAFTSMANSHIP
MORE THAN **20** YEARS TO CRAFT THIS CUVÉE
THE ENCOUNTER OF **7** REMARKABLE VINTAGES
3 AGING METHODS INCLUDING IN OAK AND ON
THE LEES
8 YEARS OF MATURATION IN OUR CELLARS
BRUT NATURE

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KEY SELLING POINTS

1. The prestige cuvée for Moët & Chandon, embodying the Haute Œnologie concept
2. A unique and ultimate blend of vintages spanning over 20 years that have experienced 3 different maturation methods including bottle, stainless steel and oak
3. An additional 8 years of maturation to further develop its complexity
4. A unique tasting and aromatic profile, offering versatility from a gastronomic perspective
5. An exceptional champagne with ratings upwards of 96



THE CONCEPT OF HAUTE ŒNOLOGIE

Haute Œnologie is a term coined by Moët & Chandon to describe the winemaking expertise perfected by the artistry and virtuosity of the House's Cellar Masters over generations, drawing a parallel with fine craftsmanship in other domains such as Haute Couture, Haute Horlogerie, Haute Joaillerie, Haute Gastronomie. It goes from the House's precise vinification science and selection of the best vintages, aged through different processes – selected strategically to elevate each champagne - to the ability to assemble them harmoniously and mature them in the historical cellars, with passion and patience, respecting the flow of time.

TASTING NOTES

HUE & REFLECTIONS



Deep, vibrant yellow, reminiscent of a canary diamond

NOSE

A gradually unfurling bouquet

- First licorice root, mocha and toast
- Then madeleine, fresh hazelnut and vanilla
- Finally luscious fruit emerge, accompanied by hints of dried fig and mirabelle plum

PALATE

A generous & serene palate

- Aromatic sweetness
- Creamy and delicate effervescence
- Interplay of freshness and bitters
- Notes of smoke and licorice

A BLEND OF 7 REMARKABLE VINTAGES

Collection Impériale Création N°1 is a blend of seven remarkable and distinctive vintages, each carefully selected and aged in distinct environments to enhance its individual qualities.

Their intricate assemblage begins with the fresh 2013 Grand Vintage, aged in stainless steel tanks, complemented by the refined 2012, powerful 2010, tense 2008, full-bodied 2006, lively 2000, aged in oak casks, and finished with the elegant 2004, bottle aged on the lees after its second fermentation. Leveraging the art of selecting, aging, blending, and maturing wines - with no added sugar at dosage. Collection Impériale Création N°1 is a brut nature champagne, delivering a pure expression of flavors.

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THE FIRST MOËT & CHANDON BRUT NATURE

Collection Impériale Création N°1 is presented as the first Moët & Chandon brut nature, 0g/l, disgorged in 2022.

Cellar Master Benoît Gouez's desire was to let the champagne express its aromatic complexity while also finding a delicate balance of harmony. Upon blind tastings with different dosages, he decided that brut nature best allowed this wine's character to shine.



SERVE BETWEEN 8°C & 10°C

In a Moët & Chandon 870 45cl glass or a 870 Collection Impériale Special Edition 55cl glass, which were designed to amplify the Moët & Chandon champagne tasting experience, as they reveal an extraordinary 870,000 bubbles per serving, the optimal amount.

WINE & FOOD

The culinary approach could be to captivate the taster's sensations through a dialogue between the dish and the champagne.

WHEN HAUTE ŒNOLOGIE MEETS HAUTE GASTRONOMIE

DO

Culinary techniques putting taste forward • Choose a facet of the champagne you want to enhance • Umami from matured ingredients balanced with freshness • A touch of "soft" spices: nutmeg, cinnamon, vanilla and cumin • Reduced juices • Natural salt from sea products (fish, seaweed, shellfish ...) • Smoke and light cooking or very long cooking (for a mouthwatering texture) • Colors of the dish : shades of gold, very dark earth tones (even black), creamy white • A few touches of green or dark red

DON'T

Complicated combinations (too many ingredients or flavors) • Very hot spices (pepper, hot chili, strong curry) • Acetic acidity (vinegar, pickles) • Sweetness (honey, caramel, sugar) • Excess fat • Excess of green or red colors

TASTING EXPERIENCE

As Collection Impériale represents the pinnacle of Moët & Chandon's savoir-vin perfected through generations of crafting Brut Impérial and Grand Vintage, we recommend the tasting experience to include Brut Impérial, Grand Vintage 2013 in magnum and Collection Impériale Création N°1. A detailed speaker guide is available.

PRESS QUOTES

"An incredibly complex and intelligent cuvée."

- Richard Juhlin (The Champagne Club)

"The style is unmistakably Moët with a highly contemporary aura to it. Freshness and energy above all, the endlessly evolving complexity and remarkable ageing capacity give it the stamp of Haute Œnologie à la Moët & Chandon."

- Essi Avellan

"An unprecedented peak of perfection."

- Chiara Giovoni (Spirito DiVino)

"An apt reminder that blending can do so much more than simply ensure consistency (...) A wine of brilliant aromatic range that definitely fills what has long been one of Champagne's more notable absences."

- Tom Hewson (Decanter)

"A very high-quality and beautifully crafted wine, and one that will continue to evolve gracefully."

- Simon Field (World of Fine Wine)



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