



*Welcome to Epernay,
our home since 1743*

In 1743, our founder Claude Moët, captured in this place the diversity of Champagne's terroirs in a bottle, a magic his grandson Jean-Rémy would later dream of sharing with the world.

In the cellars below and vineyards that surround us,
their legacy continues.

Enjoy a glass where it all began...



Meet our *Chef de cave*

Every second, somewhere in the world, the cork pops on a bottle of Moët & Chandon, bringing us together.

Our *Chef de cave*, Benoît Gouez, strives each year to make pristinely balanced blends, enhanced portraits of the Champagne vineyards, that always maintain the same, reliable three essential elements: a bright fruitiness, a seductive palate, and an elegant maturity, the unmistakable Moët & Chandon style.



The ideal glass

For truly ideal glassware, Moët & Chandon has designed the 870 Glass in its continuous pursuit of excellence.

The 870 Glass not only allows our champagnes to be expressed to their fullest, but also reveals an extraordinary 870,000 bubbles per serving.

Impérial Range

The Moët & Chandon style non vintage, 18 to 24 months of maturation.

	12cl	75cl	150cl
IMPÉRIAL BLANC BRUT			150€
The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. The elegance of blond notes (brioche, cereal, fresh nuts).			
IMPÉRIAL ROSÉ BRUT	19€	85€	
A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A whisper of pepper & mint.			
NECTAR IMPÉRIAL BLANC DEMI SEC	16€	80€	
A rich bouquet with tropical notes: pineapple, mango and a hint of vanilla. A palate combining the density of tropical fruit, the silky firmness of stone fruit and the freshness of grapefruit on the finish.			
NECTAR IMPÉRIAL ROSÉ DEMI SEC	19€	90€	
Intense fruitiness of ripe berries (wild strawberry, blackcurrant), the power of notes of juicy yellow peaches and a generous hint of strawberry jam.			
ICE IMPÉRIAL BLANC DEMI SEC - Served on ice.	21€	90€	
The powerful aroma of tropical fruits (mango, guava). The sumptuousness of stonefruits (nectarine). An original note of raspberry.			
ICE IMPÉRIAL ROSÉ DEMI SEC - Served on ice.	21€	90€	
The scents of fragrant red berries and rich morello cherries. Nuances of juicy summer fruits: fig and nectarine. An appetizing note of grenadine.			

Haute Oenologie

Collection Imperiale is the highest expression of Moët & Chandon's Savoir - vin.

	12cl	75cl	
COLLECTION IMPÉRIALE CRÉATION NO.1 BRUT NATURE	55€	300€	
A multi-vintage cuvée of 7 remarkable years, assembling the time, the diversity of the Champagne region and three different aging methods including oak casks and on the lees. After 8 years of maturation, it is complex yet accessible and achieves harmony between the freshness of youth and the maturity of age.			

The abuse of alcohol is dangerous for your health – Please drink responsibly

Net price – tax and service included

Grand Vintage

The expression of a singular year : 6 years of maturation minimum.

	12cl	75cl
GRAND VINTAGE 2016	26€	120€

Grand Vintage 2016 is a radiant champagne that expresses seamlessly, serenity after hardship.

This extra-brut Champagne reveals toasted cereals notes and opens to floral and fruity bouquet. The mouth is round and supple with a clementine soft freshness.

	28€	140€
GRAND VINTAGE 2016 ROSÉ EXTRA BRUT		

Grand Vintage 2016 Rosé is a harmonious champagne, stretched, elegant and precise.

A late-summer fruitiness on the nose. The palate is immediately pleasant and supple with an initially light structure that soon softens.

Grand Vintage Collection

Longer maturation on lees for an intense experience.

GRAND VINTAGE COLLECTION* TIME OF MATURATION

			12cl	75cl
Grand Vintage 2009	EXTRA BRUT	16 years	55€	315€
Grand Vintage 2004	EXTRA BRUT	16 years	65€	370€
Grand Vintage 2003	EXTRA BRUT	14 years	70€	390€
Grand Vintage 2002	EXTRA BRUT	15 years		415€
Grand Vintage 2000	BRUT	15 years	75€	470€
Grand Vintage 1999	EXTRA BRUT	23 years		495€
Grand Vintage 1996	EXTRA BRUT	21 years	80€	570€
Grand Vintage 1995	EXTRA BRUT	21 years	85€	600€
Grand Vintage 1993	EXTRA BRUT	24 years	90€	650€

*Upon availability

The abuse of alcohol is dangerous for your health - Please drink responsibly

Net price - tax and service included

Tasting Flight

Experience one of our Champagne Tastings.

LES INTEMPORELS

Moët Impérial Blanc
Moët Impérial Rosé
Nectar Impérial Blanc

12cl

48€

STYLE & INTERPRETATION

Moët Impérial Blanc and Grand Vintage 2016 Blanc

40€

STYLE & INTERPRETATION

Moët Impérial Rosé et Grand Vintage 2016 Rosé

45€

DUO

Grand Vintage 2016 Blanc and Grand Vintage Collection

78€

TALE OF SUBLIMATION

Grand Vintage 2016 Blanc
Grand Vintage Collection 2009 Blanc
Grand Vintage Collection 2000 Blanc

145€



Softs & Hot Drinks

ELIXIA

Crafted Cola / Organic Lemonade

33cl

5€

ALAIN MILLIAT

Chardonnay Juice / Peach Juice

6€

PERSON

Expresso

4€

MARIAGE FRÈRES

Selection of teas

7€

Bar Bites

A selection of little bites to perfectly pair with our champagnes.

AUTOUR DU BLANC

Parmesan cashew nuts, black sesame soy almonds and Nocellara green olives

10€

AUTOUR DU ROSÉ

Cashew nuts with parmesan, Zaatar almonds, Kalamata olives

10€

AUTOUR DES DOSÉS

Yuzu sesame cashew nuts, caramelized sesame and 5-spice pecans, Kalamata olives

10€

CAVIAR PRUNIER - 30G

From its maturation and natural saltiness, the excellence and finesse of French caviar Prunier will create an elegante dialogue with the Champagne and enhance its complex aromatic palate

70€



See you again soon!



www.moet.com

BarEpernay@moet.com
03 26 51 21 29