

MOËT & CHANDON

9 AVENUE DE CHAMPAGNE

Welcome to Épernay, home of
Maison Moët & Chandon, established in 1743.

It was here that Claude Moët, our founder, first crafted
Champagne wines from the region's diverse terroirs.
A legacy that his grandson, Jean-Rémy, wished to share with
the whole world. Today, in the cellars beneath our feet and
the vineyards that surround us, this heritage lives on.
We invite you to discover the history and savoir-faire of a
house whose origins date back nearly three centuries.

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Want to join the Moët & Chandon's exclusive community?
Scan the QR code and stay in touch with us.



THE EMBLEMATIC CHAMPAGNES

THE NON VINTAGE CHAMPAGNES, 18 TO 24 MONTHS OF MATURATION

The timeless classic

It reflects the richness and diversity of Champagne by blending terroirs, grape varieties and harvests from more than 280 crus. A consistent and timeless signature, expressing vibrant fruitiness and delicate maturity.

	12cl	20cl	75cl	150cl	300cl
BRUT IMPÉRIAL	18€	25€	80€	150€	500€
BRUT IMPÉRIAL ROSÉ	19€		85€		

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The opulent expression

A generous and vibrant fruitiness showcasing a bold character. With its tropical and opulent notes, Nectar Impérial reveals a richer interpretation of Moët & Chandon's signature style crafted in the demi-sec tradition.

	12cl	75cl
NECTAR IMPÉRIAL	18€	80€
NECTAR IMPÉRIAL ROSÉ	19€	90€

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Champagne on the rocks

Ice Impérial is the first champagne in the demi-sec style specially crafted to be served over ice. It offers a new interpretation of champagne, through the freshest expression of the House.

Personalize your experience by adding one of our signature garnishes: ginger, mint, lime or orange.	12cl	75cl	150cl
ICE IMPÉRIAL	23€	98€	170€
ICE IMPÉRIAL ROSÉ	23€	98€	

THE BESPOKE CREATIONS

THE TAILORED INTERPRETATION OF A REMARKABLE YEAR

Grand Vintage

Crafted from the grapes of a single harvest, it captures the essence of the year through the savoir-faire and touch of our Cellar Master, revealing depth and personality in a made-to-measure approach. 7 years of maturation in the cellar.

	12cl	75cl
GRAND VINTAGE 2016	26€	120€
GRAND VINTAGE 2016 ROSÉ	28€	140€
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Grand Vintage Collection

A longer maturation (14 years minimum) on lees, under natural cork for a more complex experience.

	12cl	75cl
GRAND VINTAGE COLLECTION 2009	55€	315€
GRAND VINTAGE COLLECTION 2004	65€	370€
GRAND VINTAGE COLLECTION 2003	70€	390€
GRAND VINTAGE COLLECTION 2002		415€
GRAND VINTAGE COLLECTION 2000	75€	470€
GRAND VINTAGE COLLECTION 1999		495€
GRAND VINTAGE COLLECTION 1996	80€	570€
GRAND VINTAGE COLLECTION 1995	85€	600€
GRAND VINTAGE COLLECTION 1993	90€	650€

THE PRESTIGE CUVÉE

THE EXPRESSION OF HAUTE CŒNOLOGIE

Collection Impériale

Shaped by three different maturation environments, in stainless steel, in oak, and on lees, it adds a new creative dimension to the art of blending. Layer by layer, 280 years of expertise are revealed, between complexity and balance.

	12cl	75cl
COLLECTION IMPÉRIALE No. 1	45€	250€
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THE CHAMPAGNE TASTING EXPERIENCES

THE CLASSICS

Brut Impérial, Brut Impérial Rosé and Nectar Impérial	3 x 12cl	52€
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FROM CLASSIC TO BESPOKE

Brut Impérial and Grand Vintage 2016	2 x 12cl	42€
Brut Impérial Rosé and Grand Vintage 2016 Rosé	2 x 12cl	45€

THE SIGNATURE TASTING

Brut Impérial, Grand Vintage 2016 and Collection Impériale No. 1	3 x 12cl	85€
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THE SIGNATURE PAIRING

The Signature Tasting complemented by a curated trio of bites, each crafted to reveal the unique character of its paired champagne. A savoury aged Comté flavoured capsule serves as the canvas, each adorned with its own signature topping: Lemon gel, lime zest & fleur de sel for Brut Impérial, White tarama, verbena oil & lemon zest for Grand Vintage 2016, Lemon gel, caviar & vanilla oil for Collection Impériale No. 1. Three champagnes. Three interpretations.

3 x 12cl	120€
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THE CHAMPAGNE COCKTAILS

Developed by our Cellar Master, each cocktail enhances the Brut Impérial profile in a unique direction.

	12cl	
HIBISCUS IMPÉRIAL Floral • Fresh • Fruity	22€	
JARDIN DE L'ORANGERIE Bitter • Herbal • Intense	22€	
SARAN SOUR Pastry • Spicy • Tangy	22€	

NON-ALCOHOLIC DRINKS

Soft drinks

ARTISANAL COLA , Elixia	5€
ORGANIC LIMONADE , Elixia	5€
CHARDONNAY JUICE , Alain Milliat	6€
PEACH JUICE , Alain Milliat	6€

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Hot drinks

ESPRESSO , Person	4€
LONG ESPRESSO , Person	5€
TEAS SELECTION , Mariage Frères	7€

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Tea in the style of wine «Grands Jardins»

The world's finest teas, served in the wine tradition.	10cl	75cl
KAGOSHIMA Japanese kuki hojicha green tea	7€	52€
SATEMWA Malawian black tea smoked with guava leaves	7€	52€
JASBIRE Nepalese white tea	9€	67€
SAKHEJUNG Nepalese green tea & star anise	9€	67€

THE PAIRING MENU

CURATED PAIRINGS TO ELEVATE THE CHAMPAGNE TASTING

Bar bites

SOY, LEMON AND CUMIN HUMMUS Recommended Pairing: Brut Impérial, Grand Vintage 2016	90g	10€
PARMESAN CASHEW NUTS, BLACK SESAME AND SOY ALMONDS, AND NOCELLARA GREEN OLIVES Recommended Pairing: Brut Impérial, Grand Vintage 2016		12€
PARMESAN CASHEW NUTS, ZAATAR ALMONDS AND KALAMATA OLIVES Recommended Pairing: Brut Impérial Rosé, Grand Vintage 2016 Rosé		12€
CLASSIC TARAMA, Petrossian Recommended Pairing: Grand Vintage 2016	100g	16€
CAVIAR TARAMA, Petrossian Recommended Pairing: Grand Vintage 2016	100g	40€
CASHEWS WITH YUZU AND SESAME, PECANS CARAMELIZED WITH SESAME AND FIVE SPICES, AND KALAMATA OLIVES Recommended Pairing: Ice Impérial, Ice Impérial Rosé, Nectar Impérial, Nectar Impérial Rosé		12€

Caviar

CAVIAR PETROSSIAN OSSETRA	30g	98€
TSAR IMPÉRIAL Served with cream cheese and Croustissian rye crackers Recommended Pairing: Collection Impériale No. 1	50g	160€

Cheeses

THE TRILOGY Sainte-Maure de Touraine goat milk cheese, Langres cow's milk cheese, and tome Ossau estive sheep's milk, garnished with black sesame almonds or zaatar almonds. Accompanied by a mini traditional baguette & butter. Recommended Pairing: Brut Impérial, Brut Impérial Rosé	22€
THE OPULENCE Plate of Fourme d'Ambert, aged Comté and Tome Ossau Estive sheep's cheese served with its black cherry jam. Accompanied by a mini traditional baguette and butter. Recommended Pairing: Nectar Impérial, Nectar Impérial Rosé	22€

Desserts

SORBETS Lemon/Coconut/Grapefruit	1x	5€
Recommended Pairing: Ice Impérial	2x	8€

Please refer to the Allergens: menu

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ALLERGENS

PARMESAN CASHEWS

Tree nuts, Peanuts, Milk, Gluten, Egg, Sesame, Soy, Celery, Sulphites, Mustard, Crustaceans, Fish, Molluscs

ZAATAR ALMONDS

Tree nuts, Peanuts, Milk, Gluten, Sesame, Mustard

SOY & BLACK SESAME ALMONDS

Tree nuts, Peanuts, Milk, Gluten, Egg, Sesame, Soy, Celery, Sulphites, Mustard, Crustaceans, Fish, Molluscs

YUZU CASHEWS

Tree nuts, Peanuts, Milk, Gluten, Egg, Sesame, Soy, Celery, Sulphites, Mustard, Crustaceans, Fish, Molluscs

CARAMELISED PECANS WITH SESAME & FIVE SPICES

Tree nuts, Peanuts, Milk, Gluten, Egg, Sesame, Soy, Celery, Sulphites, Mustard, Crustaceans, Fish, Molluscs

NOCELLARA OLIVES

Tree nuts, Milk, Celery, Lupin, Fish

KALAMATA OLIVES

No declared allergens

PUFF PASTRY TWISTS (POPPY SEED & CHEESE – BUTTER RECIPE)

Gluten, Milk

CLASSIC TARAMA

Gluten, Milk, Fish

CAVIAR TARAMA

Gluten, Milk, Fish

SOY HUMMUS WITH LEMON & CUMIN

Gluten, Milk, Fish

OYSTERS

Molluscs

SAINTE-MAURE DE TOURAINE

Milk

LANGRES CHEESE

Milk

OSSAU-IRATY SUMMER SHEEP'S TOMME

Milk

FOURME D'AMBERT

Milk

COMTÉ CHEESE

Milk

APRICOT JAM

No major allergens declared, May contain traces of tree nuts

BLACK CHERRY JAM

No major allergens declared, May contain traces of tree nuts

TSAR IMPERIAL CAVIAR

Fish

PINK PEPPERCORNS

No major allergens declared

ORANGE ZEST

No major allergens declared

LEMON ZEST

No major allergens declared

COCONUT SORBET

Tree nuts (coconut), May contain traces of milk

LEMON SORBET

No major allergens declared

GRAPEFRUIT SORBET

No major allergens declared

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