



monmousseau

mme isabelle moreau- attachée export

Our first speciality is making sparkling wines. We prepare our cuvées of still AOC wines with the same greatest care. As for us, we decided to use only the traditional method for our wine making. This method, for which a very long production process is required, in fact is a true quality guarantee, and even more so when used for AOC wines! This method, whose various stages we shall explain to you, is one of our first know-hows. Our wish: to convince you that Traditional Method is a guarantee of quality, so that tomorrow in a restaurant, in a wine shop, in your supermarket, your buying of sparkling wines, will be towards a TRADITIONAL METHOD wine, wherever it comes from.

nv brut etoile, sparkling	\$7. ⁹⁹	\$11. ⁹⁹
nv cuvée jm, sparkling	\$9. ⁹⁹	\$14. ⁹⁹
2005 vouvray, demi-sec	\$7. ⁹⁹	\$11. ⁹⁹
2005 rosé d'anjou	\$6. ⁶⁶	\$9. ⁹⁹
2004 chateau fontesteau, haut-medoc	\$14. ⁶⁶	\$21. ⁹⁹
2004 chinon, cabernet franc	\$7. ⁹⁹	\$11. ⁹⁹
domaine clos des rochers, luxembourg		
2005 auxerrois	\$8. ⁶⁶	\$12. ⁹⁹
2005 pinot gris	\$9. ⁹⁹	\$14. ⁹⁹
2005 riesling	\$9. ⁹⁹	\$14. ⁹⁹

