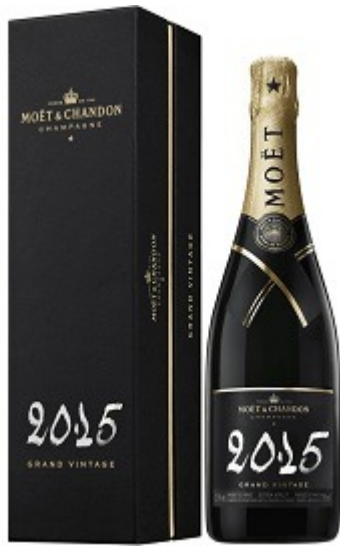


# VINO FINO

Explore a World of Wine

## MOËT & CHANDON CHAMPAGNE GRAND VINTAGE 2015

94



Original price was: \$165.00. ~~\$140.00~~ Current price is: \$140.00.

Product Code:	8165	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	44% Pinot Noir, 32% Chardonnay, 24% Pinot Meunier



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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### TASTING NOTES

#### Winery notes (2015 Vintage)

"Each Grand Vintage is unique, expressing Moët & Chandon's Cellar Master's personal interpretation of the year. In Champagne, 2015 was a year of tension, dramatic heat, uncertainty... Moët & Chandon Grand Vintage 2015 evokes an awakening, the first rays of a day full of promise – a luminous morning aura. The 76th vintage in the history of the House, it is an initiation into Moët & Chandon's journey of light.

Initial aromas of breadcrumbs, fresh brioche and almond paste give way to elderflower and jasmine, then to fruit such as white peach and watermelon. Notes of garrigue at dawn complete the ensemble. The palate is generous, ample and supple in structure, reminiscent of the cotton flower. Floral, aniseed and mentholated nuances bring lightness and freshness. The finish lingers on a delicate bitterness evoking fresh almonds."

#### 94/100 Wine Spectator (2015 Vintage)

"A firm, focused Champagne, with a pleasing crunchiness to the fine mousse. Reveals a toasty edge, with notes of smoke, brioche and vanilla showing up front, before transitioning to underscore and enrich flavours of nectarine and plum fruit, salted almond, lemon curd and anise as they expand through the creamy finish. Chardonnay, Pinot Noir and Pinot Meunier.

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Disgorged February 2022."

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## **93/100 Vinous** (2015 Vintage)

"The 2015 Extra-Brut Grand Vintage is a terrific choice for drinking now, as it is so expressive. Baked apple tart, spice, lemon confit, marzipan and a hint of toastiness are front and center. Open-knit and engaging, the 2015 is a Champagne of pure and total pleasure."

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**\*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch