

# Moore & Moore

2022 MÉTHODE TRADITIONNELLE BRUT CUVÉE

## COLOUR

Pale yellow.

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## NOSE

Granny Smith apple with hints of fresh brioche, lemon zest and nougat.

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## PALATE

Crisp acidity, lively bubbles and notes of orange peel. Refined effervescence with hints of minerality and a creamy softness.

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## ANALYSIS

Alc. 12.0%

pH. 3.46

TA. 5.4 g/L

G/F 5.0

## CELLARING

Drink now through  
to December 2030.

Serve chilled.

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## JUST IMAGINE

Elegance in a glass, a delightful choice for celebrations or casual enjoyment.

