



October / November 2025

NV Champagne Fabrice Moreau, Cuvée Tradition, Brut

Growing Region: Champagne, France

Varietal Composition (Cepage): 100% Meunier (Pinot Meunier)

Vinification (From the winery): Methode Champenoise, hand-selected, 8 months on the lees,
Aged 20 months in the bottle before release.

Dosage: 8 g/l

Alcohol Content: 12%

Suggested Retail: \$48.99

WineSellar Club Price: \$44.09

From the Winery:

The house is located halfway between Reims and Epernay in commune of Marfaux, in the heart of the Montagne de Reims National Park. The house has 23 plots, all located within Marfaux.

“Installed since 2018, I continue the family activity while respecting the values that have been transmitted to me. I gradually develop the winery by implementing innovative wine-growing practices and optimal oenological techniques. I have also been a Consultant in Oenology in many countries since 2012, for which I give training and technical conferences. Respect for the environment is my priority, I follow a "living soils" approach in order to minimize the carbon impact of my farm.” – Fabrice Moreau

Appearance:

A slight hue of copper, golden highlights

Nose:

Intense aromas of vanilla, candied lemons and macadamia nuts

Texture:

Fine bubbles

Flavors:

Ripe yellow fruits, apples, pears, raspberries, strawberries, apricots,
vanilla and pastry dough

Serving Suggestions:

Pair with a cozy Wild Mushroom Risotto!