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## BRUT LE MESNIL BLANC DE BLANCS GRAND CRU

**100% Chardonnay**



**Production area:** Mesnil-Sur-Oger

**Terrain:** gessoso

**Harvest:** manual

**Vinification:** Fermentation in small wooden barrels, already used where the wine stays for nine months

**Refinement:** 8 years on the lees in the bottle at controlled temperature, six years in the bottle in the cellar after dégorgement

**Color:** giallo dorato, lucido e intenso

**Fragrance:** Aromas of delicate white flowers, rose and acacia. Notes of white pepper, hazelnut and cocoa

**Flavor:** Attack of high purity served by surprising vivacity. Palate fresh and mouthwatering at the same time with delicious aromas of dried apricot and sweet almond. Very sharp finish that brings a great freshness

**Alcoholic Grade:** 12% vol

