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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

