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LE MESNIL COTEAUX CHAMPENOIS

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: Is then aged in the bottle for another two years before being put on the market

Color: giallo dorato con riflessi verdognoli

Fragrance: Fruity and floral, notes of butter, sweet white almond and lemon aromas

Flavor: Delicate acidity and minerality. Fine texture, with aromas of vine peach and grapefruit. Long, dry finish

Alcoholic Grade: 12% vol


