

LE MESNIL BRUT SUBLIME

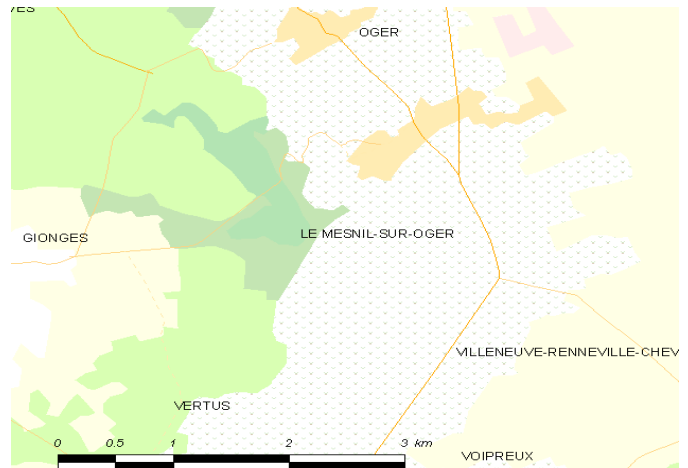


This Winery set up in 1937 is situated in the heart of Mesnil-sur-Oger and has over 500 members and 305 hectares under its ownership. Champagne le Mesnil is run by winemaker Gilles Marguet and this is certainly where very good quality champagnes are produced at a very reasonable price. Primarily focused on Chardonnay, they also make a small quantity of Rose also. Their prestige cuvee benefits from 35year old vines+ and on south facing slopes, but their Non-vintage Brut has an average vine age of 30years and has South-East facing vineyards. Vine density is around 7500 vines per hectare and yields are restricted by pruning each cane back to 4-5 buds. Focus is very much on producing good quality champagnes and the same level of attention to detail is applied, despite its size. Although not organic, their lute-raisonnee approach means that they do minimal spraying and only when necessary. The co-operative's focus is selling their 'vins clair' to the big champagne houses (Moet and Laurent-Perrier etc.).

Region: Champagne Le Mesnil, Le Mesnil-Sur-Oger

Varietals: Pinot Noir, Chardonnay

Style: Light bodied, Dry, Elegant, Crisp, Aromatic



Wine Spectator

90 points



<https://winetomas.wordpress.com/2016/01/01/champagne-village-profile-le-mesnil-sur-ogier-a-grand-cru-in-the-cote-des-blancs/>

