



CHAMPAGNE LE MESNIL

Mesnil-sur-Oger

Le Mesnil Grand Cru Prestige Champagne

They began in 1937 and are situated in the heart of Mesnil-sur-Oger and have 305 hectares under their ownership. Champagne le Mesnil is run by winemaker Gilles Marguet and aims to produce very good quality champagne at a very reasonable price. Primarily focused on Chardonnay, they also make a small quantity of rosé also. *This prestige cuvee benefits from 35-year-old vines+* and on south facing slopes, but their non-vintage brut has an average vine age of 30 years 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 (Moët and Laurent-Perrier for instance).

Production Area: Mesnil-sur-Oger Champagne.

This cuvee is blended of wines from the heart of Le Mesnil; the vines in these vineyards with a southerly aspect are on average 38 years old. This top-quality cuvee is made with no malolactic fermentation in order to retain all the chardonnay character. The flagship of the range, this wine is made to be appreciated by champagne aficionados and has great length on the palate.

Grape Variety: 100% Chardonnay

Tasting Notes: The 'Prestige' Grand Cru is made without malolactic fermentation, a technique reserved for the best Champagnes which have the fruit intensity to develop on lees in the bottle for many years before release. You will find concentrated green apple, and blossoms, brioche, choux pastry, chalkiness, and bready notes derived from many years ageing on yeast in the bottle. This is potent, energized champagne - powerful, penetrating, and persistent.

Serving suggestions: This Champagne is perfect throughout a meal, from aperitif to dessert and indeed at any time of the day or night.



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