



CHAMPAGNE
LE MESNIL
GRAND CRU

Located in the heart of the prestigious "Côte des Blancs" and with 100% of its vineyards ranked "Grand Cru", Champagne Le Mesnil is undoubtedly one of the very finest expressions of world class Chardonnays.

BRUT BLANC DE BLANCS NV

Chardonnay Grand Cru 100%

This particular cuvee is made by blending various parcels of Chardonnay grown in Le Mesnil sur Oger. The wines used are specially selected for their finesse and ethereal qualities which give the wines their complex and mouth-watering flavours. This seductive Champagne is a reflection of the house style of Le Mesnil and is perfect throughout a meal, from aperitif to dessert and indeed at any any time of the day or night.

White Gold in colour, a fine foam and persistent, delicate nose of white flowers notes. The palate is precise with a perfect balance and a long finish with lingering notes of citrus.

A promising wine marked by freshness and a true reflection of the Grand Cru Chardonnays from this area.

Ageing on the lees : minimum 3 years

Dosage : 9,6 grams of sugar per litre

