

CHAMPAGNE

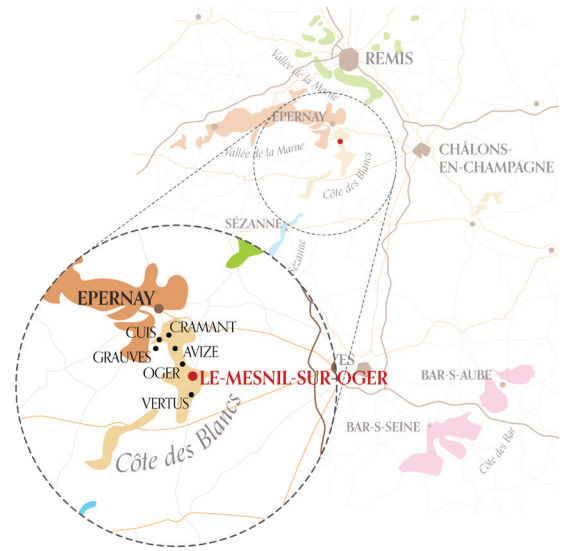
GRAND CRU

LE MESNIL SUR OGER | 16 | 50

Le Mesnil sur Oger Grand Cru, in the heart of the Côte des Blancs, brings out the minerality and the saline finish of its wines.

Color
Varietal
Appellation

White
Chardonnay
AOC Champagne



Origine : LE MESNIL SUR OGER Grand Cru 100%	Opus # : 16	Dosage : 5,0 g	Date de dégorgement : 10/06/2021 N° DE LOT : CVL-ME2106
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TERROIR

Origin of Grapes	100% Le Mesnil Sur Oger Grand Cru
Growing Area	Coeur de Terroir (Champ d'Alouette, Volibart, Jeamprunt...)
Vines Age	20 years
Exposure	South, South-East
Soils type	Outcropping Chalk and Flint
Altitude	150 m
Method	Sustainable Viticulture

WINEMAKING PROCESS

100% Hand-Harvested

Pressure	Fractional (prunings are separated from the rest and eliminated)
Fermentation	In stainless steel vats
Reserve Wines	12%
Bottling	June 2017
Ageing on laths	36 months
Degree	12,5 %

SERVING SUGGESTIONS

Drinking window	To drink within two years
Service Temperature	8 °C
Food Pairings	Caviar, Lobster from Britain, Langoustines from Croisic, Turbo grilled on plancha

TASTING NOTES

This airy Champagne with light emerald reflections is characterized by a straight and precise nose where lime and tangerine are close to flint. Its fresh and harmonious mouth reveals the minerality of flint and chalk. Its long and salivating finish is punctuated by pleasant salinity.

It is the archetype of the Grands Chardonnays From Le Mesnil on Oger.