

CHAMPAGNE

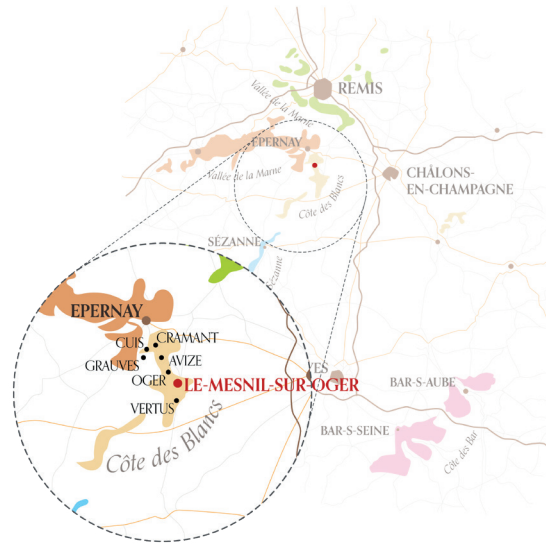
GRAND CRU

LE MESNIL
SUR OGER | 15 | 50

Le Mesnil sur Oger Grand Cru is the heart of Côte des Blancs that shows Chardonnay at its very best.

Color
Varietal
Appellation

White
Chardonnay
AOC Champagne



Origine :	Opus # :	Dosage :	Date de dégorgement :
LE MESNIL SUR OGER	15	5,0 g	01/07/2020
Grand Cru 100%			N° DE LOT : CVL-ME2007

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 & 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	April 2016
Ageing on laths	42 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.