

Moncuit Mesnil-sur-Oger Gr Cru Cuvee Nicole

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Le Mesnil-sur-Oger

CEPAGE: 100% Chardonnay

WINEMAKING: Aged in stainless steel, 100% malolactic fermentation

AGING: Minimum of 9 years, 8 grams dosage

THE STORY

Le-Mesnil-sur-Oger, Marne

Nicole and Yves Moncuit have guided this excellent domaine, located in Le Mesnil-sur-Oger, since they took over from their father Pierre in 1977. Nicole, the winemaker and grower, and Yves, in charge of the commercial side, are the latest generation in a line of vignerons that stems back more than a century.

THE ADJECTIVES

OVERALL: Rich and deeply expressive

MOUTHFEEL: Excellent tension

THE SELLING POINTS

Made from 100+ year-old vines

AWARDS: 94pts Vinous

SUSTAINABILITY: Natural Fermentation

