

# ROBERT MONCUIT - BRUT

Côte des Blancs



**APPELLATION:** Champagne

**BLEND:** Chardonnay

**WINEMAKERS:** Pierre Amillet

**VINEYARD:** \_\_\_\_\_

The Moncuit family has been growing vines on 8 hectares in Le Mesnil-sur-Oger since 1889. Their holdings are 100% Grand Cru Chardonnay. The Brut is sourced from different parcels, all with the deep limestone soils full of marine fossils typical to the area.

**VITICULTURE:** \_\_\_\_\_

Uncertified organic, without herbicides or pesticides to nurture microbial life and the natural balance of the soils.

**WINEMAKING:** \_\_\_\_\_

Grapes are handpicked and pressed into old oak barrels for fermentation with natural yeasts, keeping each parcel separate. The wine remains in these barrels on lees for ten months without batonnage or racking, during which they undergo malolactic fermentation. The wine is then bottled without fining or filtration, with 20% reserve wine added. The wine then ages for around 3 years sur latte before disgorgement with a dosage of under 3 g/l.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

An elegant, pure and chalky nose with white fruit and floral aromas. Mineral and full of character and complexity; it is lovely, pure, and shows lots of finesse and a very good length.