

ROBERT MONCUIT - RÉSERVE PERPÉTUELLE

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 grapes are 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 Réserve Perpétuelle is a blend of 50% base wine from 2015 with 50% reserve wines from 2006 to 2014 which have been stored in stainless steel. The blend 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:

Intense gold color. Complex aromas of walnuts, honey and brioche. Mineral driven with an elegant rounded texture and a long finish,