



PIERRE MONCUIT NICOLE MONCUIT

VIEILLE VIGNE GRAND CRU EXTRA BRUT VINTAGE

certified sustainable (HVE)

Managed by the mother and daughter team of Nicole and Valérie Moncuit, this grower domaine was founded in 1889 in Mesnil in the heart of the Côte des Blancs. The domaine is well known for classicism, with its Mesnil cuvées forthrightly embracing the steely nerve and mineral drive that made the commune's reputation. The estate's vines have an average age of 50 years, far exceeding the norm in Champagne and no doubt contributing to the quality of these wines.



VINEYARD

- Site:** From Mesnil-sur-Oger, the Côte des Blancs' most celebrated Grand Cru village., one that sits pretty much in the middle of the north-south running Côte des Blancs. Predominantly east facing.
- Soil:** A thin layer of topsoil over Champagne's campanian chalk.
- Vines:** From two adjacent parcels of 90+ year-old vines totaling 1.5 acres in the celebrated lieu-dit of Les Chétillons. Hand-harvested and certified HVE (High Environmental Value).
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Rigorous selection of fruit both in the vineyard and at the cellar before pressing. Vinification in stainless steel with malolactic fermentation to maintain purity and minerality, followed by élevage in steel. In late spring after the harvest, the wine is bottled *en tirage* to rest on its lees for eight years before disgorgement.
- Dosage:** About 3 g/l.
- Production:** Obviously very limited, given the old vines and tiny acreage. Made only in very good years.
- Profile:** Real power, depth and resonance with tons of character. Ageworthy in a cold cellar.
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