



PIERRE MONCUIT GRAND CRU ROSÉ BRUT NV

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: Chardonnay from Mesnil-sur-Oger, the Côte des Blancs' most celebrated Grand Cru village, and Pinot Noir from Bouzy Grand Cru on the southern flank of the Reims Mountain in the Marne Valley.

Soil: A thin layer of topsoil over Champagne's campanian chalk.

Vines: From a grand cru parcel of Pinot Noir and a grand cru parcel of Chardonnay. Hand-harvested. Certified HVE (High Environmental Value).

Varieties: About 10% of still Pinot Noir is blended with 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. The wine is bottled *en tirage* at the end of spring post harvest, where it rests for three years before disgorgement.

Dosage: About 8 g/l.

Production: Between 650 and 800 cases.

Profile: A rosé of great class and elegance, full of subtle fruit.

