




PIERRE MONCUIT 2008 MILLÉSIME EXTRA BRUT

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

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- 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:** The estate's Mesnil vines cover 37 acres across 25 parcels. The best are reserved for the vintage wines. 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 six to eight years before disgorgement.
- Dosage:** Approximately 7 g/l.
- Production:** Between 800 and 1,000 six-packs.
- Profile:** Minerality and bright acid typical of the superb 2008 vintage. Complex with tremendous cut and energy. Vinous Media calls it "absolutely beguiling" and gives it 94 points.
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