

# Champagne Pierre Moncuit Le Mesnil-sur-Oger



## Grand Cru Cuvée Nicole Vieille Vigne 2008

*Orange rind and spices, such as cardamom on the nose, together with sourdough and fresh fig. Some salted butter, too. It's creamy, supple and silky, with a salty freshness. Soft bubbles. Long and chalky finish. 100% chardonnay from 90-year-old vines. Base wine fermented in stainless steel. Only made in exceptional vintages. Disgorged after 15 years on lees with 5g/L dosage. Drink or hold.*

**98 pts-** JamesSuckling.com. July 2024