

Champagne Pierre Moncuit

Le Mesnil-sur-Oger



Millésime 2012

Lemon curd, white grapefruit, toasted rice crackers and apple puree on the nose. Some soy, too. Lovely, ripe and salty combination on the palate with medium body, fine bubbles and a salty, flavorful and fresh finish. Long and complete. 100% chardonnay from 50-year-old vines in Le Mesnil-Sur-Oger. 5g/L dosage. Drink or hold.

95 pts- JamesSuckling.com. July 2024

Sourced from 20 parcels in Mesnil-sur-Oger, the 2012 Extra Brut Blanc de Blancs Grand Cru is a fine choice for readers who enjoy Champagnes with a bit of bottle age. Still quite fresh and vibrant, the 2012 gives off tons of energy. If anything, I find it a bit reserved for the year. That won't be an issue for readers who appreciate restraint over power. Lemon confit, marzipan, tangerine oil, mint and white pepper linger. This is one of the more taut 2012s I have come across. Dosage is 3.5 grams per liter. Disgorged: February 2023.

93 pts- Antonio Galloni, Vinous, November 2023