



PIERRE MONCUIT 2012 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

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: Extra Brut: 3.5 g/l.

Production: Between 800 and 1,000 six-packs.

Profile: Complex with tremendous cut, restraint, and length. "Gives off tons of energy," Antonio Galloni wrote, and he ain't lyin' (he rated it 93).

