



PIERRE MONCUIT COULMET BLANC DE BLANCS 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:** From the Cote de Sézanne, south of the Côte des Blancs. Hugues de Coulmet is the name of the parcel.
- Soil:** Cretaceous chalk that has large deposits of sand and marl.
- Vines:** From 11.7 acres of vines south-east facing. Hand-harvested. 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 by parcel in stainless steel with malolactic fermentation to maintain purity and minerality, followed by élevage in steel. The wine is bottled en tirage in late spring after harvest and spends three years on its lees before disgorgement. From a single vintage without the use of reserve wines (but not declared vintage)..
- Dosage:** Averages 7 g/l.
- Production:** 5,000 cases.
- Profile:** This is Pierre Moncuit's apéritif champagne—softer, rounder, and more open than its Mesnil cuvées, but classically refined like all of their wines.

