

Champagne Pierre Moncuit

Le Mesnil-sur-Oger



Coulmet Blanc de Blancs NV

The Coulmet bottling of Blanc de Blancs from Nicole Moncuit just arriving in the market is from the base year of 2020 and was disgorged in March of 2024, after three years aging sur latte. The vins clairs are fermented and raised in stainless steel and go through full malo. The wine offers up a lovely nose of pear, raw almond, chalky soil tones, bread dough and a topnote of white flowers. On the palate the wine is bright, zesty and full-bodied, with a good core of fruit, fine mineral undertow, elegant mousse, brisk acids and fine length and grip on the complex and well balanced finish. The fruit from this hails from vineyards in the Côte de Sezanne, rather than from the family's home village of Mesnil. Good juice. 2024-2045+.

90 pts- John Gilman, View from the Cellar, September-October 2024

A fresh blanc de blancs with lemon, apricot and white-flower aromas, as well as some salty biscuit. It's fresh, elegant and balanced, with soft bubbles and a fruity, rounded finish. Chardonnay from Cotes de Sezanne, based on 2019. 7g/L dosage. Drink now.

91 pts- jamessuckling.com, July 2024