

Champagne Pierre Moncuit Le Mesnil-sur-Oger



Delos Grand Cru Blanc de Blancs NV

The new release of Pierre Moncuit “Delos” Blanc de Blanc non-vintage Brut is from the base year of 2020 and was disgorged in May of 2024. The wine is made entirely from the estate’s vineyards in Mesnil and the wine was finished with a dosage of seven grams per liter. It offers up a refined nose of pear, apple, brioche, fresh almond, chalky soil tones and a topnote of white flowers. On the palate the wine is crisp, full-bodied, young and complex, with a good core of fruit, fine mineral undertow, snappy acids, elegant mousse and fine length and grip on the well-balanced finish. As this was disgorged in May of this year (and I am tasting it at the start of September), it has not yet settled in completely yet and still shows a bit more dosage than will be the case once the wine has regained its prior equilibrium. But, this is just a momentary month or two of agitation, which will disappear very shortly and the wine will be excellent. 2024-2050.

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

The following has also reviewed this wine:

93 pts- jamessuckling.com, July 2024

93 pts- Antonio Galloni, Vinous Media, November 2021

Delos Grand Cru Blanc de Blancs Extra Brut NV

Dry, savory and mineral, with plenty of citrus-peel notes alongside seashells and chalk. It's medium-bodied, sleek and creamy, with fine and soft bubbles. Pure and linear. 100% chardonnay from 90% Le Mesnil sur Oger and 10% Oger. Based on 2019. 3g/L dosage. Drink now or hold.

93 pts- jamessuckling.com, July 2024

The following has also reviewed this wine:

92 pts- The Wine Spectator, December 2020

90 pts- Wine & Spirits, December 2020

92 pts- Antonio Galloni, Vinous Media, November 2020