Champagne Pierre Moncuit
Le Mesnil-sur-Oger



Grand Cru Cuvée Nicole Vieille Vigne 2008

As I mentioned last year, Nicole Moncuit's "Cuvée Nicole" Vieilles Vignes bottling is made entirely from old vines in her parcel in the superb vineyard of les Chétillons, with the vines ranging up to one hundred years of age. The vins clairs are fermented in stainless steel and go through full malo. It was aged fifteen years sur latte prior to disgorgement; it was finished with a dosage of five grams per liter. I last tasted this wine a year ago, from a bottle that had been disgorged in July of 2024; this most recent bottle was disgorged in September of that year. The wine is blossoming nicely over the course of the past year and I clearly underrated it a touch. Today, the bouquet hops from the glass in a complex blend of apple, pear, fresh almond, brioche, a superb base of chalky minerality and a topnote of white flowers. On the palate the wine is deep, crisp and full-bodied, with a fine core of fruit, excellent mineral undertow and grip, elegant mousse, and excellent spine of acidity and lovely focus and balance on the long, mineral-driven and complex finish. I would still opt to give this a bit of cellaring time to let its acids relax a bit more. 2030-2055+.

94 pts- John Gilman, View from the Cellar, May-June 2026

Orange rind and spices, such as cardamom on the nose, together with sourdough and fresh fig. Some salted butter, too. It's creamy, supple and silky, with a salty freshness. Soft bubbles. Long and chalky finish. 100% chardonnay from 90-year-old vines. Base wine fermented in stainless steel. Only made in exceptional vintages. Disgorged after 15 years on lees with 5g/L dosage. Drink or hold.

98 pts- JamesSuckling.com. July 2024