

Champagne Pierre Moncuit

Le Mesnil-sur-Oger



“This important domain is a sure source for the very consensual production of blanc de blancs which are a little more supple and quicker ready to drink than the majority of the wines from Mesnil, but which still bring all the finesse and purity of this exceptional terroir. The Cuvée Hugues de Coulmet comes from the vines of Sézanne and possesses, obviously, in spite of its real qualities, less finesse and race than the grands crus. Very old vines in the heart of Mesnil produce a very small volume of the most magnificent blanc de blancs imaginable, the Cuvée Nicole Moncuit. There is still a small quantity of this remarkable 1996 for sale, which isn’t dated in the slightest. The 2002 will succeed the 1996 with dignity in the normal brut vintage.”

Bettane & Dessauve’s Grand Guide des Vins de France 2008

NV Hugues de Coulmet

“Light, bright yellow with a strong mousse. Lemon, orange, Granny Smith apple and baking spices on the nose. Delicate and focused, offering pure citrus and orchard fruit flavors and a strong mineral undertone. Very pure wine with a brisk finish featuring lingering citrus and talc notes. This was disgorged in January of 2002 and only recently released.”

92 points-Josh Reynolds, Stephen Tanzer’s International Wine Cellar (November 2008)

“Vivid straw with a delicate bead. Spicy, mineral-laced lime, lemongrass and green apple on the nose, with a hint of grapefruit pith that gains strength with air. Tangy and linear, offering potent citrus flavors and a deeper note of bitter apple skin. Very dry and a bit uncompromising, which suits me, but I wonder if this Champagne will be too strict for those with delicate palates. This would be great with raw oysters.”

91 points-Josh Reynolds, Stephen Tanzer’s International Wine Cellar (December, 2009)

“The entry-level NV Brut Blanc de Blancs Hugues de Coulmet is more boisterous and creamy than the Blanc de Blancs Delos tasted alongside it. Ripe apricots, flowers and minerals emerge from this delicious, richly-textured Champagne. Refined and polished throughout, the Hugues de Coulmet possesses terrific balance and tons of style. Anticipated maturity: 2009-2014.”

91 points-Antonio Galloni, The Wine Advocate (#186)

“Moncuit’s entry-level brut is currently made of pure 2005: it’s flowery and fresh, with aromas of apricot, peach and Bartlett pear, and while it remains tense and lively on the palate, its rounded depth and slightly earthy soil signature clearly demonstrate its Sézannais origins. I like the clarity of expression here, and even more importantly, it’s simply delicious to drink.”

Peter Liem, ChampagneGuide.net (rated one-half of three stars; last tasted 10/08)

NV Moncuit-Delos

“This is less obviously youthful [than the Hugues de Coulmet] and offers just a bit more aromatic depth as the brioche and floral suffused nose is admirably layered and this depth continues onto the foamy and utterly delicious flavors that possess both excellent complexity and length on the very yeasty finish. Really lovely.”

92 points-Allen Meadows, Burghound.com, Issue 36 (4th quarter, 2009)

“Light, bright yellow. Deeper, smokier and richer than the Hugues de Coulmet, showing aromas of pear, peach pit and smoky lees. Weighty, powerful orchard and pit fruit flavors are complemented by nougat and sweet butter nuances, with good back-end thrust. Finishes with very good breadth, sappiness and gentle mineral grip.”

90 points-Josh Reynolds, Stephen Tanzer’s International Wine Cellar (December, 2009)

“Like the Hugues de Coulmet, this is pure 2005, but this comes entirely from the village of Le Mesnil-sur-Oger. The Mesnil character is immediately evident on the nose, with a finely incisive chalkiness infusing the flavors of fresh lemon, green apple and grapefruit peel. It’s sleek and vibrant, feeling tightly-wound but not austere, and its purity and clarity are very expressive of the terroir. While it’s approachable now, it should gain complexity with additional time in the bottle.”

Peter Liem, ChampagneGuide.net (rated one of three stars; last tasted 10/08)

“The NV Brut Blanc de Blancs Grand Cru Delos is a gorgeous wine full of Mesnil character in its grapefruit, flowers, mint and minerals. The wine offers superb length and a long, refreshing close, where crisp apples and lemon zest add complexity to the finish. This is a wonderful, classy effort from Moncuit that is highly representative of Mesnil. Anticipated maturity: 2009-2014.”

91 points-Antonio Galloni, The Wine Advocate (#186)

2002 Brut Millésimée

“Possesses a core of perfumed fruit that emerges with superb class and pedigree. There is a sweet, almost liqueur-like quality to the ripe pears, white peaches, flowers and mint that is especially captivating. The Millésimée is made from the estate’s oldest vines. Anticipated maturity: 2008-2018.”

92 points-Antonio Galloni, The Wine Advocate (#180)

“The flowery fragrance and fine clarity of fruit are classic for 2002, and while the ripe aromas of white peach, apricot and tropical citrus are full and energetic, everything feels tightly controlled and impeccably balanced. I love the structure here, chalky minerality and acidity intertwining to bind the fruit flavors in a sleekly kinetic fuselage of racy tension. It’s still youthful and nervy, needing time to settle down, and the finish is still stern and a little austere, which is exactly as it should be with a young Mesnil. It has a lot of potential, and deserves to be aged further in the cellar for another decade at least.”

Peter Liem, ChampagneGuide.net (rated two of three stars; last tasted 10/08)