

Champagne Pierre Moncuit

Le Mesnil-sur-Oger



Grand Cru Rosé Brut NV

Nicole Moncuit's Brut Rosé is made from a cépages of seventy-five percent chardonnay and twenty-five percent pinot noir, with the former all from Mesnil and the latter all from Ambonnay. All of the pinot noir in the blend is still red wine, giving the bottling a beautiful, deep salmon color. Vins clairs go through full malo in stainless steel and the wine ages three years sur latte. The new release is entirely from the 2019 vintage and was disgorged in February of 2023, with a finishing dosage of eight grams per liter. The wine offers up a lovely aromatic constellation of pomegranate, rhubarb, pâtissière, chalky soil tones and a lovely floral topnote redolent of violets. On the palate the wine is bright, focused and full-bodied, with good depth at the core, good soil undertow, frothy mousse and a long, well balanced and still quite youthful finish. This is still a puppy and another six months or a year of aging will let it settle in very nicely. It is already a good drink, but it will be even better once it properly blossoms. 2023-2040.

91 pts- John Gilman, View from the Cellar, July-August 2023