

# CHAMPAGNE PIERRE MONCUIT

## GRAND CRU ROSÉ NV

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### GROWING REGION:

Champagne, France: Le Mesnil-sur-Oger on the Côte des Blancs and Bouzy in the Marne Valley.

### TERROIR:

Grapes are from a grand cru parcel of Pinot Noir in Bouzy and from a grand cru parcel of Chardonnay in Mesnil. Soil is a thin layer of topsoil over Champagne's campanian chalk.

### GRAPES:

About 10% of still Pinot Noir is blended into the Chardonnay from Mesnil.

### VINIFICATION NOTES:

The mother and daughter winemaking team at Pierre Moncuit make and raise this wine in steel to preserve the purity of fruit flavors and transparency of terroir. The wine typically undergoes full malolactic fermentation, and it spends up to 36 months on its lees. Dosage is 8 g/l. Production is between 8,000 and 10,000 bottles each year.

### TASTING NOTES:

A very elegant Chardonnay rosé. Subtle red fruit aromas.