

Champagne Pierre Moncuit

Le Mesnil-sur-Oger



The Wines

- *NV Blanc de Blancs "Hugues de Coulmet"*: The democrat from Sézanne, for this comes from 11.7 acres of Chardonnay growing in the commune of Sézanne to the south-southwest of Mesnil. 'Hugues de Coulmet' is the name of the parcel. Yearly production averages 50,000 bottles.
- *NV Grand Cru "Moncuit-Delos"*: Chardonnay. The aristocrat from Mesnil, for this is the primary wine produced at the estate's 37 acres of grand cru-rated home vineyards and can be sourced from as many as 25 parcels. If the democrat is round, soft, delicious, easy and fine, the aristocrat is lean, long, mineral, racy, and very fine. In a productive year, the production averages 60,000 bottles and the dosage is 7 grams. (Delos is the maiden name of Nicole and Yves' mother.)
- *NV Grand Cru "Moncuit-Delos" Extra Brut*: Chardonnay. Same as the above but with a dosage of 3-3.5 g/l. Less than 5,000 bottles of the total Delos production of 60,000 are bottled each year as extra brut.
- *Vintage Grand Cru*: Chardonnay. Made in the best years, this tends to be deeper, denser and more mineral than the non- vintage Mesnil wine and in need of more time. Production averages 50,000 to 60,000 bottles. Vintage 2008, an extra-brut, has a dosage of 3.5 grams. Vintage 2012, another extra-brut, has a dosage of 5 grams.
- *Vintage Grand Cru Cuvée Nicole Moncuit*: Chardonnay. This comes from two adjacent parcels of 90+-year-old vines totaling 1.5 acres. Nicole and Valérie are in the process of propagating the healthiest vines via *sélection massale* cuttings. Like the vintage, this wine is only made in the best years.
- *NV Grand Cru Rosé Brut*: This comes from a parcel of Pinot Noir in Bouzy and from one of Chardonnay in Mesnil, both grand cru communes. The blend is more or less 10% of still red mixed with the white, with a dosage of 8g/l. Production is between 8,000 and 10,000 bottles each year.
- *Vintage Clos Andrea Premier Cru Brut*: This comes from an old parcel the estate has long had down in Vertus, at the southern end of the Côtes des Blancs. It's a bonafide *clos*, officially recognized as such, filled with 20 ares or 0.4 acres of Chardonnay that was planted in 1962. Vinified and élevaged in steel without malolactic fermentation, the wine underwent tirage in the spring post-harvest and rested six years on the lees before disgorgement. The pressure is 5 bars rather than the typical 6 bars, making it just a little less frothy. Valérie named this after her brother, Andrea. Brut Nature, or zero dosage, Vintage 2016 is the first release: 2,377 bottles.