



# PIERRE MONCUIT

## MONCUIT-DELOS GRAND CRU BRUT NV

certified sustainable (HVE)

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Managed by the mother and daughter team of Nicole and Valérie Moncuit, this grower domaine was founded in 1889 in Mesnil in the heart of the Côte des Blancs. The domaine is well known for classicism, with its Mesnil cuvées forthrightly embracing the steely nerve and mineral drive that made the commune's reputation. The estate's vines have an average age of 50 years, far exceeding the norm in Champagne and no doubt contributing to the quality of these wines.

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### VINEYARD

**Site:** From Mesnil-sur-Oger, the Côte des Blancs' most celebrated Grand Cru village, one that sits pretty much in the middle of the north-south running Côte des Blancs. Predominantly east facing.

**Soil:** A thin layer of topsoil over Champagne's campanian chalk.

**Vines:** From hand-harvested old vines on as many as 37 acres broken down into 25 parcels (some of these vines are dedicated to the vintage champagnes). Certified HVE (High Environmental Value).

**Varieties:** Chardonnay.

### CELLAR

**Vinification & Aging:** Rigorous selection of fruit both in the vineyard and at the cellar before pressing. Vinification by parcel in stainless steel with malolactic fermentation to maintain purity and minerality; élevage in steel. The wine is bottled *en tirage* at the end of spring post harvest, where it rests for a minimum of three years before disgorgement. From a single vintage without the use of reserve wines (but not declared vintage).

**Dosage:** About 3 g/l.

**Production:** 5,000 cases.

**Profile:** This is lean, long, mineral and racy. A very classy and clean Champagne! Delos is the maiden name of Nicole's mother.

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