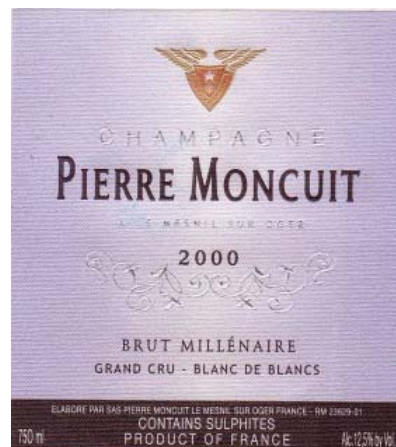


CHAMPAGNE PIERRE MONCUIT

Le Mesnil-sur-Oger, Côte des Blancs

OVERVIEW

- Top grower located in the village of Le Mesnil-sur-Oger in the Côte des Blancs
- Limestone soils Grand Cru Le Mesnil are prized for their beautiful expressions of mineral Chardonnay (e.g. Salon, Krug "Clos de Mesnil"), and for their high potential for aging
- Wines all fermented in 100% stainless steel to accentuate the brightness and raciness of the terroir
- Relatively old vines, averaging 30 years
- All the "NV" wines are actually 100% vintage
- Finished with low dosage
- "Textbook" Blanc de Blancs from the Côte des Blancs, and a great value compared to the other big names of Le Mesnil!



WINE LIST

HUGUES DE COULMET BLANC DE BLANCS BRUT NV

Grape(s): 100% Chardonnay

Vintage(s): 100% 2007

Vineyard(s): 5 hectares in Sézanne

Vinification: 100% ML fermentation in stainless steel; 9g dosage

MONCUIT-DELOS BL DE BL GC BRUT NV [2007]

Grape(s): 100% Chardonnay

Vintage(s): 100% 2007

Vineyard(s): Le Mesnil-sur-Oger (15 hectares spread over 20 parcels), avg. 30 year old vines

Vinification: 100% ML fermentation in stainless steel, 8g dosage

BLANC DE BLANCS GRAND CRU BRUT 2002

Grape(s): 100% Chardonnay

Vintage(s): 100% 2002

Vineyard(s): Le Mesnil-sur-Oger (15 hectares spread over 20 parcels), avg. 30 year old vines

Vinification: 100% ML fermentation in stainless steel; 7g dosage

BLANC DE BLANCS GRAND CRU EXTRA BRUT 2002

Grape(s): 100% Chardonnay

Vintage(s): 100% 2002

Vineyard(s): Le Mesnil-sur-Oger (15 hectares spread over 20 parcels), avg. 30 year old vines

Vinification: 100% ML fermentation in stainless steel, 3g dosage

CUVÉE NICOLE BL DE BL BRUT VIEILLES VIGNES 2002

Grape(s): 100% Chardonnay

Vintage(s): 100% 2002

Vineyard(s): Le Mesnil-sur-Oger, from the best and oldest parcels aged between 90 and 100 years old

Vinification: 100% ML fermentation in stainless steel; 8g dosage