

Champagne Cœur de Mesnil



Grape Variety

Chardonnay



Terroir

Le Mesnil- sur-Oger,
vieilles vignes du lieu dit
«les Hautes Mottes»



Vintage

2009
2010



Vinification

Low temperature
fermentation &
malolactic fermentation



Ageing

At least 10 years of aging
on lath



Dosage

Extra-Brut 4,5 g/L



Tasting

Gourmet wine, complex,
mineral and brioché



Reward

Bettane et Desseave
16/20

Beautiful light yellow color
White flesh fruits nose with minerals, chalky and brioche notes.

A very beautiful construction, at the same time structured, fine, but with still a remarkable freshness in mouth.

This great cuvée is a Grand Cru with a dry and confident personality with will fulfill all the expectations of the amateurs of tight and zero dosage champagnes.

It is an aperitif champagne which could also be poured with oysters, a Normandy camembert or even fish.