

Moncuit Delos Grand Cru Extra Brut BdB

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Le Mesnil-sur-Oger

CEPAGE: 100% Chardonnay

WINEMAKING: Fermented in stainless steel with a native yeast fermentation

ALCOHOL BY VOLUME: 0.0%

ANNUAL PRODUCTION: 60,000 Bottles

THE STORY

Le-Mesnil-sur-Oger, Marne

Nicole and Yves Moncuit have guided this excellent domaine, located in Le Mesnil-sur-Oger, since they took over from their father Pierre in 1977. Nicole, the winemaker and grower, and Yves, in charge of the commercial side, are the latest generation in a line of vignerons that stems back more than a century.

THE ADJECTIVES

OVERALL: Refreshing and harmonious

AROMAS / FLAVORS: Apple, lemon, spices, bakery aromas

THE SELLING POINTS

AWARDS: 93pts Vinous, 92pts Wine Spectator
December 2020, 90pts Jeb Dunnock

SUSTAINABILITY: Natural Fermentation

PAIRINGS: Seafood, hard and soft cheeses, white meat

