



CHAMPAGNE LE MESNIL

Le Mesnil-sur-Oger is a charming village, 20 Km south of Epernay, in the heart of the Côtes des Blancs. It is classified as Grand Cru Champagne. A rare classification which only 17 villages can boast.

The vines are planted on our land only on slopes of chalk, and exclusively produce white grapes from the Chardonnay grape. This is where we get the term "Blanc de Blancs", which actually means from white grapes white wine. This grape coveted for assemblages vintages, giving the wine: lightness, smoothness, roundness and freshness.

Founded in 1937, our Company is proud to present our range of champagnes, rich perfumes drawn from the chalky soil of its prestigious Terroir.

The fruit for this outstanding Blanc de Blancs is sourced from the same village Krug and Salon make their incredibly expensive luxury Champagnes (\$500+). Founded in 1937, Le Mesnil produce 100% Chardonnay cuvee's from Grand Cru vineyards on the chalk soils of the Cotes de Blancs.

Le Mesnil's Non-Vintage Blanc de Blanc pours beautifully boasting an excellent white frothy mousse, showing good hold, followed by a straw, pale gold base wine. The very fine bead has excellent persistence. Aromatically, this wine delivers a classic Champagne sniff. Yeasty, baked bread notes are followed by some brioche and a hint of citrus. The palate is surprisingly full and rich for a Blanc de Blancs with mouth filling flavors of yeast lees, baked bread, cashew and biscuit. Clean finish. Creamy texture and excellent length.



COUNTRY	FRANCE
REGION	CHAMPAGNE
APPELLATION(S)	CÔTES DES BLANCS
PRODUCER	CHAMPAGNE LE MESNIL
FOUNDED	1937
ANNUAL PRODUCTION	8,200 Cases
FARMING	LA LUTTE RAISONNÉE
WEBSITE	http://www.champagnelemesnil.com

