

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 vigneronns 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 Dunnuck
SUSTAINABILITY: Natural Fermentation
PAIRINGS: Seafood, hard and soft cheeses, white meat

