



LE MESNIL 2018

GRAPES

100% Chardonnay

Made with grapes exclusively from the Grand Cru village of Le Mesnil sur Oger. 2018 harvest. After the bottling, it rests on yeast lees for 3 years, it is not filtered and is dosed at 2g/l. Its bubbles are brilliant and refined. Let yourself be instantly seduced by the scents of yellow peach, ripe pear and apricot. Notes of musk and herbs intertwine with hints of basswood spring flowers. The bouquet is sweetened by hints of custard and candied ginger. To the taste, it is firm, sumptuous and protagonist.

Abundance of fruit and great expressiveness make this *cuvée* a Grand Cru able to magnify any occasion.