



CHAMPAGNE
ANDRÉ ROBERT

LE MESNIL *Vintage 2004*

Grand Cru

A Champagne of Charm

Grape Harvesting

After record temperatures, mother nature was generous both in quantity –enabling us to carry out severe sorting – and in quality.

Generally speaking, chardonnay based champagnes have been a great success in this vintage: complex, balanced and persistent with a lively, refreshing finish. Harvesting began around the 25th September in fine sunny conditions.

Terroir

Mesnil sur Oger is in the heart of the Côte des Blancs. And we select our prime plots inside the Mesnil sur Oger zone to elaborate this great, fully aromatic champagne.

Method

Grape variety: 100% Chardonnay grape

Dosage: 7 to 8 g/litre

The wine is raised for 7 months in 225- litre oak barrels with occasional stirring. There is no malolactic fermentation.

Style

This champagne combines freshness, power and strong wine character. 2004 is a highly expressive vintage defying the general fashion for easy-drinking champagnes. The nose is earthy recalling mushroom and spices with underlying toasty and yeasty aromas. In the mouth the highly expressive “terroir” is ever-present.

Serving

The structure and density of this champagne calls for a solid partner such as French Comté or Italian Parmesan.



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