



CHAMPAGNE
ANDRÉ ROBERT

LE MESNIL *Vintage 2006*

Grand Cru

A Champagne of Charm

Grape Harvesting

Summer was a time of contrasting weather – a heat-wave in July followed by a dull, grey and rainy month of August – only to be followed by a warm and dry September. In conclusion 2006 was a particularly warm vintage.

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 and stirred for 7 months in 225- litre oak barrels with occasional stirring. There is no malolactic fermentation.

Style

Fine and elegant as an English Lord, refreshing as a sunny summer morning – these are the features of the 2006 vintage faithfully revealed in this MESNIL vintage.

Serving

The 2006 MESNIL is full of freshness making it the ideal choice to begin a meal with light and refreshing starters. Or else as an ideal aperitif if you are not yet hungry!

