



CHAMPAGNE
ANDRÉ ROBERT

LE MESNIL *Vintage 2008*

Grand Cru

A Champagne of Charm

Grape Harvesting

The winter of 2008 was cold without freezing. Temperatures were considered low compared to the ten previous years. Throughout harvesting the sun shone despite a cool north-east wind. These climatic conditions made for slow maturing of the grapes giving rise to good balance between freshness and complexity.

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

Style

The wine shows a complex range of aromas from white flower to fresh fruit. The wine is long and refreshing in the mouth, balanced with underlying minerality. A vintage with a great ageing potential.

Serving

The aromatic freshness and complexity enables this champagne to be drunk as an aperitif, but will also taste well on a light and refreshing starter.

