



## ROBERT MONCUIT LES CHÉTILLONS 2013

### Champagne Grand Cru | Blanc de Blancs

Robert Moncuit is a small oenological gem; their Champagnes represent elegance and refinement. Les Chétillons is one of their jewels, an elegant, powerful Champagne with a long and vibrant finish. The Champagne Les Chétillons 2013 from Robert Moncuit is a Blanc de Blancs made from 100% Chardonnay grapes, harvested in the eponymous site near the village of Le Mesnil-sur-Oger, classified as Grand Cru, in the famous Côte des Blancs. This Champagne is aged in wood barrels. The dosage of 2 g/l - which makes it an Extra Brut, ensures that this Champagne Blanc de Blancs completes the fruit's intense ripeness with the minerality of pure chalk on the palate.

#### **Tasting notes**

##### **Color**

Deep straw yellow

##### **Aroma**

Nutty and mineral

##### **Taste**

Sophisticated, profound, and well-balanced. The low dosage underlines Chardonnay's purity. Great perlage.

##### **Finish**

Long, powerful, and very elegant.

About the Producer The winery has an impressive history of winemaking that dates back five generations to its founding in 1889. However, it wasn't until 1928 when Robert, the third generation of the family, assumed control of the company and focused on highlighting the finest terroir of Champagne. The champagnes of Robert Moncuit are of enormous radiance and very precise. Due to their exactness, minerality and complexity, the basic cuvées are one of the best in the entire Champagne region. Robert Moncuit's winemaker, Pierre Amillet, creates dense, powerful, long-lasting wines characterized by fresh, floral and fruity aromas with a balanced spiciness followed by a classic touch of brioche and honey.