

ROBERT MONCUIT LE GRAND BLANCS

Champagne Grand Cru | Extra Brut

Robert Moncuit Blanc de Blancs is crafted from 100% Chardonnay grapes grown in different vineyards in the commune of Le Mesnil-sur-Oger. The vinification takes place in temperature-controlled steel tanks. During the controlled fermentation process, the biological acid reduction takes place. Maturation of the yeast lasts six months. The residual sugar content is 3g/l. Robert Moncuit's champagnes are of enormous radiance and very precise. Due to their exactness, minerality and complexity, the basic cuvées are among the best in the Champagne region.

Tasting notes

Color

Bright yellow

Aroma

Spicy with nutty notes

Taste

Bread crust, notes of toasted hazelnut, supported by citrus aromas. Matching with mushroom dishes, fish and seafood.

Finish

Centered and long lasting.

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.