



## ROBERT MONCUIT RESERVE PERPETUELLE

### Champagne Grand Cru | Blanc de Blancs MAGNUM

Robert Moncuit Reserve Perpetuelle Blanc de Blancs is an Extra Brut Champagne made from 100% Chardonnay grapes, medium-bodied and aged on the lees for 31-54 months. This Extra Brut has been produced from a blend of different vintages of reserve wines from 2006 to 2017. Robert Moncuit's champagnes are extremely precise, straightforward and of enormous radiance. The basic cuvées are already a perfect introduction to the world of Côte des Blancs, the vintage cuvées and single-vineyard cuvées are among the best cuvées currently produced in Champagne due to their precision, minerality and complexity. CHARACTERISTICS: Matured in stainless steel tanks Malolactic Fermentation Dosage: Extra Brut 3g/l Vinification: 36 months on the lees

#### **Tasting notes**

##### **Color**

Brilliant bright yellow

##### **Aroma**

Complex bouquet of brioche, riped lemons, verbena and lime zest

##### **Taste**

Medium to full-bodied, precise with a delicate texture and crisp acidity.

##### **Finish**

Vibrant and well balanced with a bright finish.

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. 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.