



ROBERT MONCUIT LES VOZÉMIEUX 2011

Champagne Grand Cru | Blanc de Blancs

The Millésime 2011 Robert Moncuit Vozémieux is a Blanc de Blanc made from 100% Chardonnay grapes from 40-year-old vines. The grapes are harvested by hand, fermented in large stainless steel tanks, and subjected to a complete Malolactic fermentation. This is followed by a second fermentation in the bottle to develop its delicate structure to a greater extent. Vozémieux is a Champagne of great versatility, making it the perfect accompaniment to starters, first and main courses with fish. The recommended serving temperature is 10°C.

Tasting notes

Color

Bright yellow

Aroma

A combination of apple, pear, delicate smoke as well as caramel, honey and a light touch of lemon.

Taste

Complex, powerful, crisp and very mineral with a light taste of fresh tea leaves. Perfect with cheese, caviar, seafood and grilled fish.

Finish

Long and very young with delicate perlage

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.