



Champagne Le Mesnil Blanc de Blancs Grand Cru Non-Vintage

This particular cuvee is made by blending various parcels of Chardonnay grown in Le Mesnil sur Oger. The wines used are specially selected for their finesse and ethereal qualities which give the wines their complex and mouth-watering flavours. This seductive Champagne is a reflection of the house style of Le Mesnil and is perfect throughout a meal, from aperitif to dessert and indeed at any any time of the day or night.

- Blanc de Blancs (100% Chardonnay) Grand Cru
- Harvest 2014 with 90%, 5% harvest 2013 and 5% harvest 2010

- Bottling: April 2015, minimum 3 years of aging in cellar
- Disgorging in 2018 as BRUT (sugar dosage 9.6 g/l)

Founded in 1937 ...

The vineyard of Le Mesnil sur Oger has a truly excellent terroir, 100% of its vineyards are ranked as "Grand Cru". The vineyard is situated at the heart of the prestigious "Côte des Blancs", so called because of the omnipresence of the superb Chardonnay. The white wine made from this grape, with its white skin and flesh is the reason why the appellation is known as the "Blanc de Blancs". The quality of our vineyards comes from the fact that they are east-facing. With vineyard topsoil over a base layer of chalk the vineyards have excellent hydric qualities thus allowing the chardonnay grape to reach their full potential.

A traditional Savoir-Faire

Every step of the vinification process is carried out with the utmost respect. Our modern and well-equipped cellars allow us to work according to time respected traditions, whilst enabling us to closely monitor each cuvee to another. Once the vinification stage is finished the wines are transferred to the cellars for ageing for a period of at least three years. Their aromas are allowed to develop fully during this period, resulting in the sumptuous blends which confer to each of the Mesnil Cuvees its own unique character and inimitable flavor. These are the cuvees that we are proud to offer you, our rich and varied range of Champagne is made to accompany the greatest moments in your life.

Grand Cru

A "Grand Cru" is not an administrative subdivision of the area of Champagne production. A Grand Cru is a particular soil, limited, precious, which, thanks to the geological nature of its ground, the specific qualities of its orientation, promotes harmonious development of the great grapes and the produces great wines. The Grands Crus are few (17), there are even less of Grands Crus Blanc de Blancs (7) compared with 350 wines listed in champagne area. A Grand Cru Chardonnay is not only rare, it is a gold sparkle.

Our exceptional "terroir", combined with the quality of Chardonnay grapes, enable us to make wine with a level of freshness and refinement beyond compare. Those two elements are essential to ensure the graceful aging of our wines over time. Through aging, wines get more complex gaining aromas of toasted almonds, chocolate, mocha and a subtle hint of earthy notes. Our "vino-thèque" is the sanctuary where our timeless wines - the oldest vintage dates back to 1969 - are kept. All around the world, Champagne connoisseurs are impressed by these exceptional wines.