

Le Mesnil

Grand Cru

Blanc de Blancs



Grape Varieties

Chardonnay

Tasting Notes

The nose is already beginning to develop the toast and brown butter notes of aged Blanc de Blancs, while the palate offers the quintessential Le Mesnil core of concentrated green apple fruit, apple blossom and wet chalk. The texture is creamy and the palate impression generous, yet it is focused by excellent balancing acidity, with the complex yeast derived nuances usually found only in top vintage Champagne.

Food Pairing

Greatly served as an aperitif, most fish types, poultry and hard cheese