

CHAMPAGNE ROBERT MONCUIT LES GRANDS BLANCS GRAND CRU EXTRA BRUT



100% Chardonnay. A pale straw-gold hue with an abundant, fine and persistent mousse. The nose is vibrant and nuanced, offering aromas of bright lemon, green apple, and white flowers layered with savory hints of freshly baked brioche and toasted almonds. On the palate, a precise attack of citrus and white peach is supported by a core of chalky minerality and a distinct saline streak. Despite its bone-dry dosage, the wine maintains a creamy, vinous texture and a penetrating finish, making it an ideal partner for fresh oysters, sashimi, fried chicken, or aged Parmesan. Organic.

Sourced from 100% estate-grown Chardonnay across 20 different parcels in the prestigious Grand Cru villages of the Côte des Blancs. Primarily from parcels in Le Mesnil-sur-Oger and Oger, including fruit from prestigious sites like Les Chétilons. These east-facing vineyards are situated at an average altitude of 150-200m. The soil composition is almost exclusively pure white chalk (Belemnite) with a very thin layer of topsoil. The average vine age is 30-50 years. The grapes are harvested by hand at peak ripeness. Fermentation with indigenous yeasts in a stainless steel and neutral oak barrels. Rests on its fine lees for ten months before bottling without fining or filtration. Blends 80% of a single base vintage with 20% reserve wine, followed by a minimum of 36 months of cellar aging.

Founded in 1889 by Alex Moncuit, this historic estate in Le Mesnil-sur-Oger transitioned from grape growing to independent bottling in 1928 under the leadership of his grandson, Robert Moncuit. Robert steered the house for nearly six decades, establishing a reputation for high-quality, terroir-driven Blanc de Blancs until his daughter, Françoise, took the helm in 1987. Since 2000, the winery has been led by the fourth generation, winemaker Pierre Amillet, who has modernized the estate by introducing sustainable viticulture and oak fermentation while focusing on site-specific expressions. Under Pierre's direction, Champagne Robert Moncuit has become a premier name for "grower Champagne," celebrated for capturing the intense mineral tension and crystalline purity of the Côte des Blancs.

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Tasting Note:

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100% Chardonnay. Abundant, fine & persistent mousse; aromas of lemon, green apple, white flowers, brioche & toasted almonds; citrus & white peach supported by chalky minerality & a saline streak; bone-dry; creamy, vinous texture & a penetrating finish. Organic.

Shelf Talker:

CHAMPAGNE ROBERT MONCUIT GRAND CRU EXTRA BRUT LES GRANDS BLANCS



100% Chardonnay. A pale straw-gold hue with an abundant, fine & persistent mousse. Vibrant & nuanced aromas of bright lemon, green apple & white flowers layered with hints of freshly baked brioche & toasted almonds. A precise attack of citrus & white peach is supported by a core of chalky minerality & a distinct saline streak. Bone-dry. Creamy, vinous texture & a penetrating finish. Ideal with fresh oysters, sashimi, fried chicken, or aged Parmesan. Organic.

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