

# DOMAINE ANDRÉ ROBERT

## Blanc de Blancs Grand Cru Extra Brut 'Les Jardins du Mesnil'

The story of André Robert goes back five generations, rooted in the chalk-rich, grand cru soils of Le Mesnil sur Oger. Henri Robert was a pioneer in the village, organizing its first growers' association. His son, the eponymous André, purchased the estate house and its hand-carved, 19th-century cellar. Bertrand Robert and his wife Colette brought the estate into the modern age; yet it is their daughter, Claire and her husband, Jean-Baptiste Denizart, who have taken quality here to a whole new level. The vision of this couple to craft vinous Champagne with even more depth and texture—with barrel fermentation and even longer maturation in the family's chalk cellars—has been more than realized with these soulful, energetic releases.

**WINERY:** Domaine André Robert

**WINEMAKER:** Jean-Baptiste Denizart

**ESTABLISHED:** 1962

**REGION:** FRANCE • Champagne • Mesnil sur Oger

**APPELLATION:** Champagne AOC

**BLEND:** 100% Chardonnay

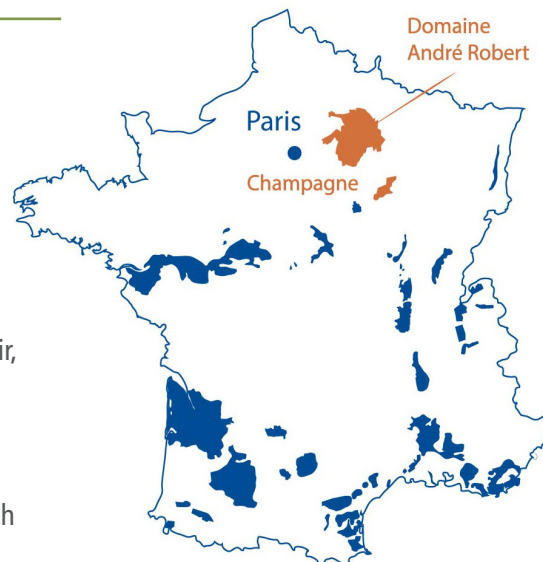
**VINEYARDS:** Estate vineyards located on classic, grand cru Mesnil terroir, with pure chalk soils.

**AGE OF VINES:** 40 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster then fermented on indigenous yeasts in temperature-controlled tank (40%) and older French oak barrique (60%); aged on lees for 10 months. Malolactic conversion blocked. Aged in bottle for four years. Dosage 4.5 grams/L.

**TASTING IMPRESSIONS:** Aromas of citrus, white flowers and light buttery notes. Fresh and vibrant, with citrus zest and lots of bright minerals

**PAIRING SUGGESTIONS:** As an aperitif; with fresh cheeses or caviar; fresh fish dishes, such as sushi



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