

DOMAINE ANDRÉ ROBERT

Blanc de Blancs Grand Cru Brut 'Terre du Mesnil' 2018

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

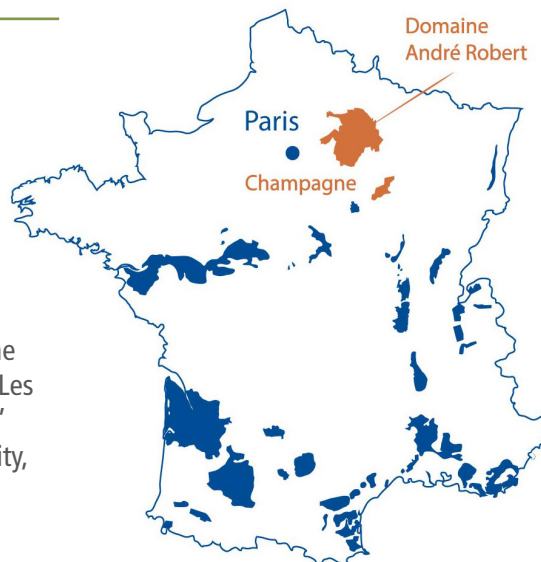
VINEYARDS: A selection of estate vineyards located in the "heart" of the finest, most low-yielding grand cru Mesnil terroir, with pure chalk soils: 'Les Vaucherots,' 'Les Coullemets du Midi,' 'Les Finciarts,' and 'Les Chetillons.' Grapes from these soils typically retain high acidity even with full maturity, for a wine of great balance and vivacity.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster then fermented on indigenous yeasts in older French oak barrique; aged on lees for 10 months, with lees stirring. Malolactic conversion allowed. Aged in bottle for four years. Dosage 2 grams/L.

TASTING IMPRESSIONS: Aromas of butter and light toast, notes of exotic white fruits, citrus zest. Classic Mesnil texture and intensity

PAIRING SUGGESTIONS: Asian-inspired dishes; well-aged cheese; white meats



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