

DOMAINE ANDRÉ ROBERT

Blanc de Blancs Extra Brut 'Les Horizons'

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

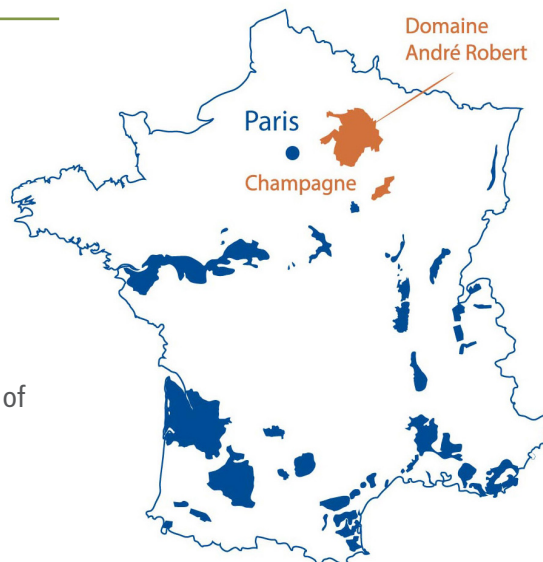
VINEYARDS: A selection of fruit from a number of villages, the majority of which are rated grand cru and premier cru: Le Mesnil sur Oger, Cuis and Etichy (with some fruit from Vitry).

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster then fermented on indigenous yeasts in temperature-controlled tank (80%) and older French oak barrique (20%); aged on lees for 10 months. Malolactic conversion blocked. Aged in bottle for two years. Dosage 2.5 grams/L.

TASTING IMPRESSIONS: Aromas of crushed stones, lemon zest, quince curd, light smoke. Vibrant, savory. Sea salt and citrus on the finish

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



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