



DOMAINE ANDRÉ ROBERT

Extra Brut 'Les Vignes de Montigny'

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 single-vineyard, south-facing plot in the village of Montigny sous Chatillon, in the greater Marne Valley. Soils mix clay and sand, with some limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster then fermented on indigenous yeasts in temperature-controlled tank (35%) and older French oak barrique (65%); aged on lees for 10 months. Malolactic conversion blocked. Aged in bottle for three years. Dosage 3 grams/L.

TASTING IMPRESSIONS: Aromas of red berries, red apple, lemon zest, light brioche. Fresh and intense, with bold, juicy flavors and a long finish.

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



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