

DOMAINE ANDRÉ ROBERT

Blanc de Blancs Grand Cru Brut 'Terre du Mesnil' 2016

The story of André Robert Champagne 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 under which a hand-carved, 19th-century cellar now ages the family's complex, barrel-aged wines. Bertrand Robert, his wife Colette and daughter, Claire, together tend sustainably some 35 acres of grand and premier cru terroir in the Côte des Blancs, a true grower-producer family dedicated to the elegant and expressive character of pure Mesnil Champagne.

WINERY: Domaine André Robert

WINEMAKER: Jean-Baptiste Denizart

ESTABLISHED: 1962

REGION: FRANCE • Champagne • Mesnil sur Oger

APPELLATION: Champagne AOC

BLEND: 100% Chardonnay

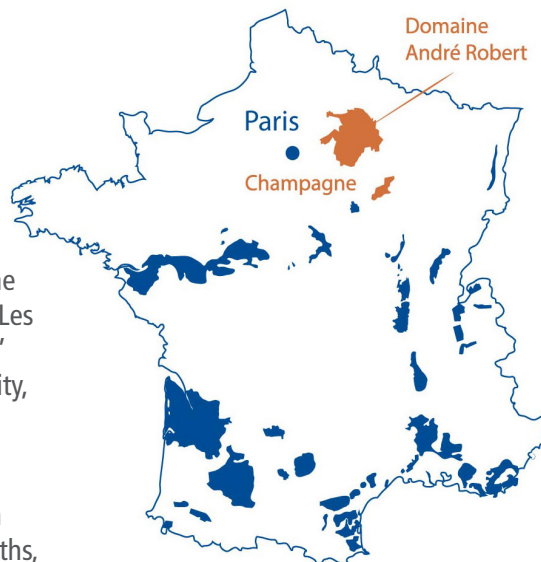
VINEYARDS: A selection of estate vineyards located in the "heart" of the finest, most low-yielding grand cru Mesnil terroir, with pure chalk soils: 'Les Vaucherots,' 'Les Coullemets du Midi,' 'Les Finciarts,' and 'Les Chetillons.' Grapes from these soils typically retain high acidity even with full maturity, 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 3.7 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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