CHAMPAGNE CHAMPAGNE ANDRÉ ROBERT "Les Meinid + Oger " LES JARDINS du MESNIL ELSS DARDES du MESNIL ELME DE MESNIC

DOMAINE ANDRÉ ROBERT Blanc de Blancs Grand Cru Brut Nature 'Les Jardins du Mesnil' NV

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 handcarved, 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: Bertrand Robert

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. Base wine 2015 (80%); reserve wine 2014 (20%). Pressed full cluster then fermented on indigenous yeasts in temperature-controlled tank (50%) and older French oak barrique (50%); aged on lees for nine months. Malolactic conversion blocked. Aged in bottle for four years. No dosage.

TASTING IMPRESSIONS: Aromas of citrus, white flowers and chalk. Precise and clean, with fresh white fruits and crushed stones, citrus zest

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



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