



DOMAINE ANDRÉ ROBERT

Extra Brut 'Rose de Vignes'

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: 50% Chardonnay, 25% Pinot Meunier, 25% Pinot Noir

VINEYARDS: Estate vineyards in Montigny, Lisse en Champagne and Mesnil sur Oger. Chardonnay raised on chalk soils; Pinot Meunier on sandy/clay soils and Pinot Noir on limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in oak barrels and aged for 10 months on fine lees. Some 10% of blend is estate red wine from Pinot Meunier. Malolactic conversion blocked. Aged in bottle for three years. Dosage 2.5 grams/L.

TASTING IMPRESSIONS: Aromas of red berries, wild strawberry, crushed stones and light citrus. Delicate and fresh on the palate, where Chardonnay dominates; structured, textured, intense

PAIRING SUGGESTIONS: As an aperitif; with charcuterie or smoked fish; duck with berry sauce



NORTH BERKELEY IMPORTS

northberkeleyimports.com