

DOMAINE ANDRÉ ROBERT

Extra Brut 'Rose de Vignes'

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: Bertrand Robert

ESTABLISHED: 1962

REGION: FRANCE • Champagne • Mesnil sur Oger

APPELLATION: Champagne AOC

BLEND: 45% Pinot Meunier, 40% Chardonnay, 15% Pinot Noir

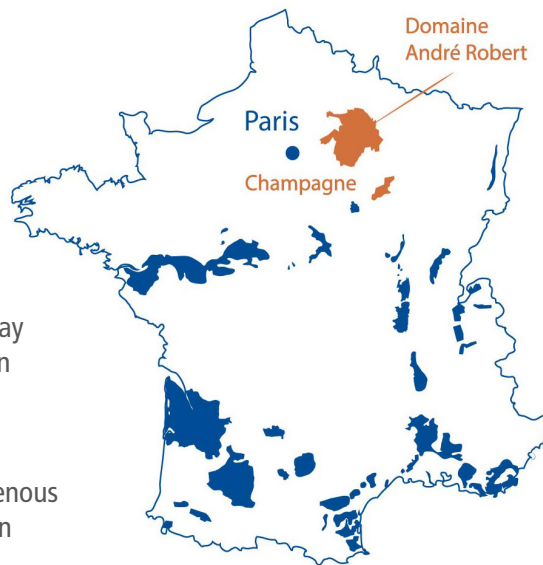
VINEYARDS: Estate vineyards in Cuis, Etrechy and Montigny. Chardonnay raised on chalk soils; Pinot Meunier on sandy/clay soils and Pinot Noir on limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Base wine 2017. Fermented on indigenous yeasts in temperature-controlled tank on fine lees. Malolactic conversion blocked. Aged in bottle for three years. Dosage 4 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



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