

DOMAINE ANDRÉ ROBERT

Extra Brut 'Les Vignes de Montigny' 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 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: 50% Pinot Noir, 50% Pinot Meunier

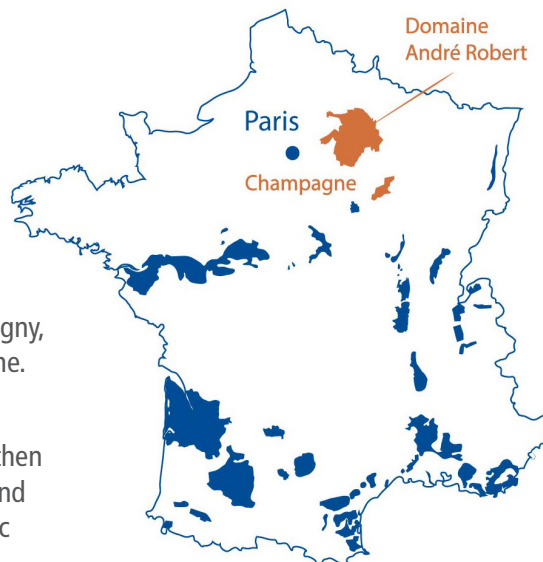
VINEYARDS: A single-vineyard, south-facing plot in the village of Montigny, in the greater Marne Valley. Soils mix clay and sand, with some limestone.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Base wine 2019. 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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