



À LE MESNIL SUR OGER

F.L. Vergnon
CHAMPAGNE



CONVERSATION BRUT

Its freshness and finesse gladly accompany exchanges and chatter, or even transform them into long Conversations.

Color: Or with very active and continuous bubble trains.

Nose: Seductive and classic. Blend of wheat, biscuit, pear ... then mineral and woody notes give it a rather complex nose.

Mouth: A sharp attack, firm and slender with a hint of acidity. Grapefruit notes and slight bitterness mix with minerality. A long and slightly chalky finish.



Grand Cru 100% Chardonnay



Plots from terroir of le Mesnil s/ Oger, Oger and Avize.



Blending : 20% of reserved wine aged 3 month in oak barrels and 80% of single year in steel tank



3 years in our cellars before disgorging



Dosage Brut : 5 g. / l.



Production : 30'000 bottles



Ageing potential : until 10 ans



Drinking temperature : 9 to 10 °c

