



À LE MESNIL SUR OGER

J.L. Vergnon

CHAMPAGNE



ÉLOQUENCE EXTRA BRUT

With a lively and expressive character, this wine will convince you and seduce you with the Eloquence of its structure and its aromas.

Color: Golden with light green hues. Fine bubbles

Nose: First aromatic nose: grapefruit, almond, biscuit, pear ... then mineral, peppery and spicy notes.

Mouth: Sharp, tense with great tone. Acidity gives rhythm: purity and precision. The finish is long with chalky sensations, mineral to salty, typical of our terroir.



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 Extra-Brut : 3 g. / l.



Production : 15'000 bottles



Ageing potential : until 10 ans



Drinking temperature : 9 to 10 °c

