



À LE MESNIL SUR OGER

J.L. Vergnon

CHAMPAGNE

EXPRESSION 2010 EXTRA BRUT

Here is the marked imprint of a vintage kept more than six long years in our cellars, which will reveal all the Expression and the maturity of this vintage.

Color : Slightly golden with a thin bead of foam on the surface.

Nose : Aromas of fruit, wheat and spices on a mineral background. Then the biscuit notes bring depth.

Mouth : Fresh and precise. Acidity and mouth wide, full. Round finish with biscuit, citrus and cooked fruit flavors. Creamy sensation with smooth effervescence.



Grand Cru 100% Chardonnay



Plots from le Mesnil s/ Oger and Avize



Vinification and ageing in steel tank.
Bottling in July 2011



6 years in our cellars before disgorging



Dosage Extra-Brut : 3 g. / l.



Production : 2'500 bottles



Ageing potential : 10 to 20 years



Drinking temperature : 9 to 10 °C

