

À LE MESNIL SUR OGER

mon

CHAMPAGNE

HAUTES MOTTES 2011 BRUT NATURE

Brought to bare, without artifice, this vintage vintage will reveal to the amateurs enlightened, in all Confidence its most subtle secrets.

Color : Yellow - golden, deep enough with fine animated bubbles.

Nose : First nose rather discreet and "adolescent": notes of lemon biscuits, white flowers ... Then more character: spices, yellow flowers and chalk.

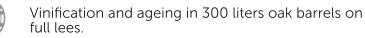
Mouth : Sharp, straight wine with a creamy texture. Pronounced acidic ridge with a beautiful dynamic and silky, saline and chalky imprint. Long final.



Grand Cru 100% Chardonnay

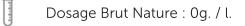


Plot from le Mesnil s/ Oger: Les Hautes Mottes



6 years in our cellars before disgorging

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Production : 3'900 bottles



Ageing potential : 10 to 20 years

Drinking temperature : 9 to 10 °c



2011