

À LE MESNIL SUR OGER

iranon

CHAMPAGNE

## MSNL 2010 EXTRA BRUT

This vintage echoes a particular year, awakening in you the best of its terroir and its year of birth..

Color : Golden with slight green hues.

**Nose** : First summer nose: white fruits, toasted almonds ... Then more expression: lemon, bread, pastry accompany the mineral notes.

**Mouth** : Pointed and slender. Beautiful vinosity with smooth and silky texture. Long and mineral finish, clean with a salty note.





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Plots from Mesnil s/ Oger: Les Chetillons et Mussettes

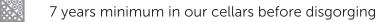


2010

Chetillons et Mussettes

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Vinification and ageing in steel tank. Bottling in july 2011



Dosage Extra-Brut : 3 g. / l.

Production : 3900 bouteilles



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Ageing potential : 10 to 30 years

Drinking temperature : 9 to 10 °c