



À L E M E S N I L S U R O G E R

J.L. Vergnon

C H A M P A G N E



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.



Grand Cru 100% Chardonnay



Plots from Mesnil s/ Oger: Les Chetillons et Mussettes



Vinification and ageing in steel tank.
Bottling in July 2011



7 years minimum in our cellars before disgorging



Dosage Extra-Brut : 3 g. / l.



Production : 3900 bouteilles



Ageing potential : 10 to 30 years



Drinking temperature : 9 to 10 °C