



À LE MESNIL SUR OGER

J.L. Vergnon
CHAMPAGNE



MURMURE BRUT NATURE

Without dosage, without artifice, this wine Whispers us all his righteousness and his naturalness.

Color : Pale yellow with active bubble trains and light foam.

Nose : First nose pointed and lemony. Mineral with hints of fresh herbs. Then a fresher mint appears with tips of citrus.

Mouth : A sharp and tense attack before releasing its freshness and lightness. Then a firm and mineral footprint, a sign of righteousness, youth and firmness.



Premier Cru 100% Chardonnay



Plots from terroir of Vertus and Villeneuve



Vinification 50% in steel tank, 50% in oak barrels of 400 l.



2 years in our cellars before disgorging



Dosage Brut Nature : 0 g. / l.



Production : 7'000 bottles



Ageing potential : until 10 ans



Drinking temperature : 9 to 10 °c

