

Reserve Perpetuelle



Disponibil Februarie 2022

Rating: Nu a fost evaluat încă?

Pre?

260,00 lei

[Pune o întrebare despre acest produs](#)

Descriere

100% Chardonnay Grand Cru vinificat în tancuri de inox. Baza vinului este anul 2016 cu vinuri de rezerva din 2006 până în 2012, vinificate prin metoda Solera. Vinul este păstrat 36 de luni pe drojii, iar dozajul este 2-4 g.

O sampanie elegantă, culoarea este galben auriu cu reflexii verzui. Nasul are note discrete de lamaie și piersică albă. Gustul este proaspăt, intens, cremos, cu o mineralitate plăcută.

sommelier's description

The Champagne Extra Brut Grand Cru Blanc de Blancs by Robert Moncuit will show immediately in all its elegance; elegance that you can see in the perfume, where delicate notes of white peach and lemon and arriving until the crust of bread and yeast, how to taste, which strikes us in all its freshness and minerality. Born in Cote Des Blancs, between Epernay and Vertus, in one of the smaller cru entire region of Champagne; here the weather is almost oceanic, the winters are very cold and the summers are hot and dry and the soil is characterized by a very rich presence of gypsum that gives an extraordinary vein of ore to Champagne Robert Moncuit. A vigneron Recultant Manipulant that won us over for its philosophy which is based on a total and absolute respect of the naturalness of the vineyard. So was born the Champagne Extra Brut

Champagne Robert Moncuit : Reserve Perpetuelle

Grand Cru Blanc de Blancs by Robert Moncuit, a pure Chardonnay that gives us an elegance and minerality really irresistible. Fermented in stainless steel and aged in bottle on its lees for at least 6 months. Extra Brut Blanc de Blancs Robert Moncuit: an irresistible elegance, with a quality/price extraordinary.