

**\$39.99**

Retail

**\$42.99**

Savings

**7%**

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## NV Pierre Moncuit Blanc de Blanc Brutproduct-timed-pdf - Hugues de Coulment | Champagne, France

### Why We're Drinking It

Pierre Moncuit, is located in the legendary Grand Cru commune of Les Mesnil sur Oger, where most of its vineyards are located, except for this special bottling grown in the incredible village of Sezanne. Unusually, the non-vintage bottlings like this one, are all actually from just one vintage as they keep no reserve. Founded in 1889 this is a top grower Champagne at a killer affordable price. "Blanc de Blanc" Champagne really is a go-to, because of the richness and creamy texture of a 100% Chardonnay bubbly, with the refreshing lively citrus acidity and decadent baked apple, pear and toast. Guaranteed to please your neighbors and the wine geeks.

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### Tasting Notes

From the small Champagne region around Sézanne, this is a rounded, mouthfilling Chardonnay. It has ripe citrus and orange fruit flavors with a touch of apricot.

**VARIETAL**  
Champagne  
**ALCOHOL**  
12.50  
**SIZE**  
750ml  
**BLEND**  
Champagne

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### The Story to Know

In 1889 Pierre Moncuit and his wife, Odile Moncuit-Delos, established the house of Champagne Pierre Moncuit. Since 1977, Nicole Moncuit has managed the vineyards and made the wine, while her brother Yves has managed the sales. More recently, Nicole's daughter Valérie has been actively assisting in the cellar.

Mesnil lies smack in the middle of the Côte des Blancs and is its most celebrated village, in no small part because of the vintages of Salon Champagne and the single-vineyard Clos du Mesnil, owned, of course, by Krug. The wines of Mesnil are known above all for steely elegance and minerality, and those from chez Pierre Moncuit—which has some of the oldest vines along the entire Côte—superbly reflect these qualities.

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