

# J.L. Vergnon

## Grand Cru

### Le Mesnil-sur-Oger

#### Brut Blanc de Blancs



J.L. Vergnon is located in Le Mesnil-sur-Oger, the most esteemed of the 17 Grand Cru villages in champagne. Situated in the heart of the *Côte des Blancs*, all of their 13 acres are planted to chardonnay. The total annual production is approximately 4,000 cases. Their entire production is produced from the property. Entirely on premise, the grapes are crushed, vinified and the champagne is elaborated in their cellar. They are completely dedicated *récoltants-manipulants*, “grower champagne” producers. A grower/producer makes champagne with clear, pronounced personalities, expressing the nuances particular to the vineyard. The unique influence of the soil and climate produce flavor characteristics that are preserved and enhanced with minimal interference. Hence “grower champagnes” are lavished with individual attention and are the craft of a true artist. They express the terroir and capture the unique flavors derived from specific parcels of land which are often blended away, on the other hand, by the big négociant brands in their striving to maintain a consistent house style.

**Tasting notes:** The initial aromas are pronounced with fresh brioche and yeasty notes. The fruit fragrance emerges through and is reminiscent of apple and pear. On the palate, the wine is lively and full-bodied with a compelling rich mouth feel that is dazzling. It finishes long and elegant with a regal poise and finely crafted statuesque balance.