

# NV CLOTILDE LE MESNIL SUR OGER BRUT GRAND CRU

## 93 POINTS – JEB DUNNUCK

*Coming mostly from the 2020 vintage, the NV Champagne Grand Cru Blanc De Blancs Brut has a beautifully pure, layered, medium-bodied style that shines for its freshness and vibrancy. It's balanced, length, and just a stunning value. 3/7/24*

## 93 POINTS – THE WINE INDEPENDENT

*The NV Blanc de Blancs Brut Grand Cru comes 70% from the 2020 vintage. Made without malolactic and with 4 g/l dosage, it jumps from the glass with notes of spiced apples, fresh pears, and baking bread plus touches of allspice and fresh ginger. The palate is refreshing and dry, with bags of orchard fruit flavors and wonderfully fine bubbles, finishing chalky. 3/28/24*

*The NV Clotilde Brut Grand Cru Blanc de Blancs dances from the glass with gorgeous aromas of Green apple, lime zest and white peach. Hints of hazelnuts, Marcona almonds, white flowers and sea spray continue to waft from the glass. The palate showcases beautiful minerality, freshness and pedigree. This exceptional and refined Champagne culminates with an engaging and lasting finish.*

Winery	Domaine Michel Turgay
Appellation	Le Mesnil-sur-Oger, Champagne
Designation	Brut Grand Cru
Wine	Blanc de Blancs
Grape variety	100% Chardonnay
Soil composition	Chalk soil
Farming	Sustainable, small parcels
Vintage	70% 2020, full ML fermentation 30% older vintages, no ML fermentation
Dosage	4 g/L
Alcohol	12.5%
Release date	November 2023
Production	262 cases

