

# CLOTILDE NV LE MESNIL SUR OGER BRUT GRAND CRU BLANC DE BLANCS

## 94 POINTS – THE WINE PALATE

*The NV Blanc de Blancs Brut Grand Cru (2021 base) comes 70% from the 2021 vintage with the remaining 30% from older vintages. It was disgorged in April 2024. It springs from the glass with lively scents of lemon curd, fresh grapefruit, and honeysuckle, leading to hints of marzipan, baking bread, and chalk dust. The dry, refreshing palate is light on its feet with great intensity, very fine bubbles, and a racy backbone, finishing long and creamy.*

*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.*

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| 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% 2021, full ML fermentation<br>30% older vintages, no ML fermentation |
| Dosage           | 4 g/L  |
| Alcohol          | 12.5%  |
| Disgorged        | April 23, 2024   |
| Production       | 280 cases  |

