

Cuvée Moncuit

Delos Grand Cru Blanc de Blancs



Pierre Moncuit:

- Like many grower / producers in Champagne, Moncuit's vineyards are spread across the Côte de Blancs. Because of its northern location, adverse weather can strike at any moment, with hail being a constant threat. By owning small parcels in many areas, growers avoid the risk of a localized storm destroying an entire year's crop.
- Moncuit's 12,500 bottle production is tiny by most standards in Champagne.
- The property includes 15 hectares in the Côte de Blancs surrounding the town of Mesnil.
- The crisp acidity and mineral profile of Moncuit's wines provide a backbone for a deceptively rich fruit that expands with bottle age. This is the style of the house.

100% Grand Cru Blanc de Blancs - Mesnil-sur-Oger

Pierre Moncuit's Non Vintage Champagne from the Grand Cru Côte de Blancs is chardonnay from the extraordinary 2002 vintage, considered the next great year in champagne after 1996.

The Cuvée Moncuit Delos easily has another 3 to 5 years of life thanks to its combination of bright fruit, minerality and precise acidity. 50 cases imported.

An Easy, Fantastic Food Pairing For Moncuit-Delos Grand Cru Blanc de Blancs :

Follow this simple recipe to enjoy a terrific pairing this summer:

- 1) Buy chicken and pear or chicken and apple sausages from your local market.
- 2) Open a bottle of Moncuit-Delos NV while you light the grill.
- 3) Enjoy your Moncuit-Delos NV while the grill heats up.
- 4) Grill the sausages and slice them into thin rounds.
- 5) Serve.

This Grand Cru Blanc de Blancs Champagne has both bright acidity and broad, rich fruit. The acidity in the wine will cut through the fat of the sausage while the fat tempers the acidity. In the mouth, the fruit in the sausage and the wine seem to amplify each other and the result is remarkable.



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