

Champagne Guy Charlemagne Mesnillésime Brut Grand Cru Blanc de Blancs 2005



Region:
France – Champagne – Côtes
des Blancs – Mesnil sur Oger

Blend:
100% Chardonnay

Farming Practices:
Sustainable

SKU 782615

\$101.99*
6 x 750ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

The palate is complex and shows the balance and harmony of Chardonnay. The finish is pure with slight hints of vanilla. The Champagne produced is from the first press of grapes from Le Mesnil-sur-Oger. The vines are grown in limestone parcels about 60-years-old. The Mesnillésime is aged for 6 years in the cellars and highlights the best of their production and the search for perfection of this vintage. An incredible pairing with scallops and lobster.

Situated in the heart of the Côte des Blancs, Champagne Guy Charlemagne was founded in 1892. The estate covers 15 hectares of vineyards, including the Grand Cru areas of Mesnil-sur-Oger and Oger. As a family domaine, passed on from fathers to sons, they only harvest and vinify grapes from their own vineyards. With Philippe Charlemagne in charge, the estate values sustainable and traditional viticultural and vinification practices to spotlight the authenticity of the prestigious terroir. Their philosophy, "Quality is my truth", perfectly expresses their commitment to crafting extraordinary wines.

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