

ANDRÉ ROBERT

Champagne | France

THE STORY

The Robert family have had their roots firmly planted in the chalk rich, prestigious soils of Le Mesnil sur Oger for generations. In the 1930s, Henri Robert, (a pioneer in the village) set up the first growers' association so that a group of wine-farmers could share equipment needed for pressing and winemaking. Bertrand Robert and wife Colette brought the wines into the modern age but it's their daughter Claire Robert and her husband that have elevated the quality to new, unprecedented heights.

Their 14 hectares of vineyards are spread over 65 different parcels, all over Le Mesnil, Oger, Vertus, Cuis and Etrechy. A staggering 85% are premier or grand cru vineyards. The ever-present limestone vineyards located on the hill slopes make Mesnil sur Oger Grand Cru champagnes the most appreciated of all the Côte des Blancs region.

Unsurprisingly, chardonnay is the major share of all the blends. Grapes are hand harvested and undergo meticulous sorting upon arrival at the cellar. A gentle press is used and only minimal sulphur added. Wines are aged in French oak barriques, demi-muids or casks (not new) before secondary fermentation and ageing in the ancient chalk cellars underneath the family home. This is true growers' champagne.

WINES

Les Jardins du Mesnil Harvest Grand Cru Champagne

Type	Sparkling	Vintage	NV
Alc.	12%		

Source URL: *https://www.define.wine/producer/france/champagne/andre-robert*

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