

# Champagne Assailly

## NV 'Mongamin' Blanc de Blancs Grand Cru

### Champagne, France



<b>Type:</b>	White Sparkling Wine
<b>Ingredients:</b>	Chardonnay
<b>Region:</b>	Champagne, Côte des Blancs Avize Grand Cru
<b>Vineyard Size:</b>	11 ha
<b>Planted:</b>	80 year-old vines
<b>Farming Methods:</b>	Hand harvested
<b>Soil:</b>	Clay-limestone
<b>Climate:</b>	Northern continental climate in a region prone to frost and hail
<b>Fermentation:</b>	Selected yeast, isolated from the vineyards of Avize. Fermentation takes place in oak.
<b>Winemaker:</b>	Vincent Assailly
<b>Elevage:</b>	12 months in oak (30%) new, followed by 60+ months in bottle
<b>Fining/Filtration:</b>	No

<b>ABV</b>	13%	<b>Sizes</b>	750ml
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**Vegan**

### ABOUT THIS BOTTLE

Avize sits like a gleaming gem at the very center of the Grand Crus of the Cote des Blancs. The wines here have an extra dimension of opulence, infused with energy from the chalk soils. Champagne Assailly was established here in 1899 and the family house and winery sits squarely in the center of the village. For nearly 100 years, Maurice Assailly and his successors have produced beautiful rich Blanc de Blancs from their 11 hectares of vines, through careful farming and precise vinification. Today brothers Vincent and Pascal manage the estate, producing about 60,000 bottles annually. Cuvée Mongamin is the first wine Maurice Assailly ever produced in 1938. From 80 year-old vines in a single parcel in Avize, 'Les Chantraines,' Mongamin is fermented and aged in oak (30% new), then gets an additional 60+ months in bottle before being disgorged (January 2024). The wine displays a luxuriousness from the moment the cork comes out, peach and pear notes pressing against flowers and pineapple upside cake, all wrapped around a chalky core. There is ample weight and roundness and terrific length and freshness at the end, all making for a wine of incredible presence.

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