



Coteaux champenois

Meunier 2018 vendanges tardives

VIGNOBLE

- Vinyard of Vallée de la Marne : Jonquery
- Soil : illite clay
- Age of vinyard: 35 years old

VINIFICATION

- Grape Blend variety : 100% Meunier
- Blend of harvest : 2018
- Production (bottles) : 302
- Alcoholic fermentation : Oak Barrel
- Ageing : 12 months in Oak barrels

TASTING

The redcurrant robe provides purplish reflections and nice fluidity when shaken. It evokes lightness and youth.

The first nose is very elegant and open. It has a floral bouquet (peony, violet, cornflower) on a slightly smoky background. Upon aeration, the expression takes on more fruit. We sense plum and morello cherry. It holds up well to aeration.

The attack on the palate is gentle, then we discover a seductive, full-bodied and supple wine. The tannic structure is particularly delicate and subtle. It blends into the warm and slender body of the wine while allowing the freshness to come through. There are scents of cherry, accompanied by notes of poppy.

The finish is fresh and very long (over 10 seconds). It reveals aromas of strawberries in wine and sun-dried tomatoes, and allows us to appreciate the subtle delicacy of the tannins and the tasty acidity of the wine.

This Coteau champenois expresses itself with delicacy and honesty. It doesn't try to impress. Fresh and elegant, it is quite simply typically champenois.

This red wine should be served between 16 and 18 °C with veal carpaccio, veal meatloaf, Parma ham, pork brawn, pork tenderloin or a fruity Comté.

