



Coteaux champenois Meunier 2020 Bio

VINEYARD

- Marne Valley vineyard: Cuisles, le Bout de la Ville plot
- Soil: silt-clay (illite)
- Age of vines: 50 years

VINIFICATION

- Grape variety blend: 100% Meunier
- Vintage blend : 2020
- Number of bottles produced: 905
- Harvest: manual, sorting, destemming
- Maceration: 30 days
- Alcoholic fermentation: in barrel
- Maturation: 18-month barrel ageing, no stirring of the lees
- Sulfite: No sulfite added during vinification

TASTING

The light garnet color evokes the wine's fluidity and youthfulness.

The first nose is very elegant. A bouquet of violets, burlat cherries, cooked plums and almond kernels. The expression is clean and precise.

The palate is supple, with great finesse. The structure is delicate and subtle. the tannins are discreet and silky. there's a recent acidity that's a good source of ageing potential. the palate is faithful to the nose, with notes of cherries, plums and also spices (white pepper). the finish is very long, juicy and chalky, with a slight astringency.

This is an excellent interpretation of the meunier grape in red. Elegant, digestible, with a silky, delicate structure, it shows great potential.

Serve at 16°C in a wine glass. Perfect with delicate Italian charcuterie such as San Daniel, grilled duck breast, pigeon with cranberries or rabbit gibelotte.

