



H60

Blanc de Meunier Immersion 2024 - Bio



VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles, Jonquery, Olizy
- Soils : illite clay
- Vine age : 30 years

VINIFICATION

- Blend grape variety : 100% Meunier
- Blend of harvest : 2019 - Only Cuvée
- Production (bottles) : 650
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : yes
- Vinification : in inox tank
- Ageing : immersed for over a year at 60 meters deep in the sea*
(*Ouessan - Bretagne - France by Amphoris)
- Dosage : Brut Nature

Available in bottles (75 cl) and Magnum (150cl)

TASTING

The yellow color is quite intense with clean bubbles.

The nose imposes its personality. The palate offer an elegant fruity mouth, intense, complex and spicy. Given its breeding, it is an exceptional Champagne. It displays spectacular and specific mineral expression. The palate offer an elegant fruity mouth, intense, complex and spicy. Given its breeding, it is an exceptional Champagne. It displays spectacular and specific mineral expression and aromatic temperament that are sure to draw attention. A Cuvée to serve at 12°C in a curved flute to enjoy its style.

At the table, it will be enjoyed with sea urchin , caviar , or grilled fish.

