

## Coteaux champenois Meunier Blanc 2022 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% organic Meunier
- Vintage blend : 2022
- Number of bottles produced :579
- Harvest : manual
- Alcoholic fermentation : in barrel
- Maturation : in barrels for 18 months, no lees stirring
- Sulfite: No sulfite added during vinification

### TASTING

The color is honey yellow, quite opaque, indicating a certain depth.

The first nose is discreet. It requires a little time. On aeration, we perceive exotic aromas (pineapple), stewed yellow fruit, buttered bread, acacia honey. There's also a hint of aniseed, similar to sake. Oxidative notes of pear brandy and walnut are added. Round and delicate on the palate, the structure is fleshy, faithful to the nose. Exotic aromas and yeast autolysis are present.

The finish is long, greedy and delicate.

This wine should be served between 12 and 14°C. This wine is a perfect match for plain sea urchins, shrimp skewers marinated in soy sauce and sake, scallops and butternut purée with walnuts. It also goes very well with mature hard cheeses.

