



Coteaux champenois

Meunier 2019 Bio



VIGNOBLE

- Vinyard of Vallée de la Marne : Cuisles, parcelle le Bout de la Ville
- Soil : illite clay
- Age of vinyard: 50 years old

VINIFICATION

- Grape Blend variety : 100% Meunier
- Blend of harvest : 2019
- Production (bottles) : 305
- Alcoholic fermentation : Oak Barrel
- Ageing : 24 months in Oak barrels

DÉGUSTATION

The bright red colour evokes the lightness of the wine.

The first nose is very elegant. It offers a floral bouquet with tart fruits such as redcurrant. When aerated, the expression becomes more fruity with violet flowers and small red fruits.

The attack on the palate is tense with great finesse. The structure is delicate and subtle. The tannins are discreet and silky. The finish is very long.

This is an extremely elegant wine, worthy of 2019, with a silky and delicate structure. The absence of sulphur does not prevent the wine from being very stable.

This cuvée should be served at 16°C in a wine glass. It will be perfect with duck skewers, beef carpaccio or a nice Parma ham.

