



## HÉRITAGE

Blanc de Meunier

Cuvée Oeuf 2022 - Bio



### VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles, Mareuil le port
- Soils : illite clay
- Vine age : 30 years

### VINIFICATION

- Blend grape variety : 100% Meunier
- Blend of harvest : 2022
- Production (bottles) : 10 000
- Alcoholic Fermentation : Concrete Egg
- Malolactic Fermentation: yes
- Vinification : Concrete egg
- Ageing in cellar : 24 months on lees
- Dosage : Brut Nature

- Available in bottles (75 cl)



### TASTING

The robe of Buttercup is very luminous. It has a graceful effervescence. The presentation suggests purity and delicacy. The initial nose is elegant: brioche, custard, hazelnut, yellow flowers (mimosa). When aired, the nose tends towards cooked pear, cardamom and aniseed. Then there are hints of reinette apple, quince jelly, white pepper and iodine. The grape variety asserts itself with great complexity and a seductive, appetising character.

The attack on the palate is precise and not too firm. The wine is then structured, fleshy and lively, well accompanied by the tonicity of the effervescence. The balance is very coherent, dynamic and silky at the same time. The finish is fresh and very long (over 10 seconds), with an elegant, saline minerality and a slight chalkiness. The palate finishes as it began, with precision.

This is a fine champagne of identity, an accomplished expression of the miller, with a form of aromatic complexity and taste balance.

This cuvée should be drunk at 10°C in a slender flute. Serve with seed puff pastries as an aperitif, or with ceviche, crab toast, a salad of pink radish and grated Comté 18 months, or red mullet fillets with lemon.