



HÉRITAGE

Blanc de Meunier-Bio



VINEYARD

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

VINIFICATION

- Blend grape variety : 100% Meunier -
- Blend of harvest : 2019-2020
- Production (bottles) : 25 000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 36 months on lees
- Dosage : Brut Nature

Available in bottles 75 cl or Magnum 150 cl

TASTING

Its light golden colour is accompanied by a rapid and abundant effervescence. The visual presentation is rich and dynamic.

The nose is greedy and lively. There are hints of reinette apples, fresh herbs, fresh butter, brioche, with a light background of jasmine and rhubarb. An expressive nose.

The attack on the palate is lively, with the effervescence and consistency of the wine giving a lively, rich and mineral expression.

The finish is long (7 seconds), supple and marked by a frank and refreshing bitterness that is a sign of the wine's terroir of origin.

This is a lively, mouth-watering wine that asserts the identity of its grape variety and terroir.

This cuvée should be served between 8 and 10°C in a slender flute as an aperitif. It can also be served with savoury appetisers and hard cheeses.





HÉRITAGE

Blanc de Meunier

Récolte 2016

VINEYARD

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

VINIFICATION

- Blend grape variety : 100% Meunier - 100% Cuvée
- Blend of harvest : 2016
- Production (bottles) : 8 000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 36 months on lees
- Dosage : Brut Nature

- Available in bottles (75 cl)

TASTING

A nice gold champagne chose a beautiful effervescence with a delicate bubble.

We can smell pear, brioche, blond tobacco with a hint of cinnamon. With few minutes of aeration, we can smell going paste, toasted nuts, and iodine. The grape gives its expression with personality and complexity.

The mouth is firm, precise and tonic. Then, we discover a svelt and dynamic wine with freshness and melty texture. We cannot feel the dosage but we have a greedy and creamy character.

The finale is cool and, long (8 seconds) with chalk, bitterness with pineapple and passion fruits.

It is a beautiful champagne with identity and frankness.

That's a perfect afterwork champagne, to pair with oysters or other shells or a matter parmesan.





HÉRITAGE

Blanc de Meunier

Récolte 2019-Bio



VINEYARD

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

VINIFICATION

- Blend grape variety : 100% Meunier - 100% Cuvée - No sulfite added
- Blend of harvest : 2019
- Production (bottles) : 7900
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 36 months on lees
- Dosage : Brut Nature

- Available in bottles (75 cl)

TASTING

A nice gold champagne chose a beautiful effervescence with a delicate bubble.

We can smell pear, brioche, blond tobacco with a hint of cinnamon. With few minutes of aeration, we can smell going paste, toasted nuts, and iodine. The grape gives its expression with personality and complexity.

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It is a beautiful champagne with identity and frankness.

That's a perfect afterwork champagne, to pair with oysters or other shells or a matter parmesan.





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.





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.



HÉRITAGE

Rosé de Meunier - Bio



VIGNOBLE

- Vineyard of the Marne Vallee : Cuisles plot " le bout de la ville"
- Soil : Clay (illite)
- Ageing des vignes : 50 Years old

VINIFICATION

- Grape variety blend: 100% Meunier - rosé macerated for 24 hours
- Vintage blend: 2020 - Indigenous yeasts - organic harvest - no sulfits added during vinification
- Number of bottles produced: 3200
- Alcoholic fermentation: Concrete egg - Clay 17HL
- Malolactic fermentation: yes
- Ageing: Concrete egg - Clay 17HL
- Cellar ageing: 36 months on lees
- Dosage: Brut Nature

Available in bottles (75 cl)



TASTING

The initial nose offers aromas of soft, tangy fruits (blackberry, raspberry, blood orange) and spices (liquorice, vanilla, pepper). It is a nose that evokes the scent of an orchard at the end of summer.

The attack on the palate is lively and fruity... with a certain fresh indulgence.

The finish is lively, long (8 seconds), and offers beautiful bitterness and velvety astringency. It ends on a fresh note. This rosé champagne belongs to the family of gastronomic champagnes. Expressive, generous and structured, it represents its grape variety with great personality.

Rosé de Meunier invites conviviality and discovery. Served between 10 and 12°C in a well-shaped flute, it pairs well with hazelnut or roasted almond gougères, Parma ham, roasted prawns, and pan-fried scallops.



HÉRITAGE

Millésime 2015

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles , Jonquery
- Soils : limestone and clay (illite)
- Vine age : 30 years

VINIFICATION

- Blend grape variety : 50% Chardonnay, 30% Meunier and 20% Pinot Noir
- Blend of harvest : 2015
- Production (bottles) : 3500
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : yes
- Vinification : 30% in oak barrels and 70% in inox tank
- Ageing in cellar : 60 months on lees
- Dosage : Extra Brut

Available in bottles (75 cl)

TASTING

The gold color is intense show the maturity of the wine.

The nose describes candied fruit, toasted bread, honey, cashew and after aeration dried flower and gravy.

There is great complexity between the aromas of youth and cellar aging.

The attack on the palate is fresh, then the wine is intensified, material and consistency. In the second part of the mouth appears a slightly full-bodied character while the dosage is always held back. The high quality of the effervescence generates a creamy texture.

The finish is long (8 to 9 seconds) and complex (sourness, dosage, minerality).

A sophisticated and complex wine giving great olfactory and tactile pleasure.

A vintage to serve at 12°C, in a shaped flute to enjoy its complexity and rather at the table than at the time of the appetizer. Think of white meat and tender fish (for example) accompanied by a creamy sauce and hard cheeses.





HÉRITAGE

Assemblage Bio



VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles et Baslieux sous Chatillon
- Soils : limestone and clay (illite)
- Vine age : 30 years

VINIFICATION

- Blend grape variety : 40% Chardonnay, 30% Meunier and 30% Pinot Noir
- Blend of harvest : 2018-2019
- Production (bottles) : 8000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : in part
- Vinification : 30% in oak barrels and 70% in inox tank
- Ageing in cellar : 60 months on lees
- Dosage : Extra Brut or nature

Available in bottles (75 cl), in 1/2 bottles & magnum (150 cl) harvest and jéroboam (300 cl)



TASTING

The gold color is intense enough and brought to life from beautiful doubled effervescence of abundant foam. The nose describes candied fruit, bread, mead, then white pepper, and herbal tea after aeration. There is great complexity between the aromas of youth and cellar aging.

The attack on the palate is fresh, then the wine is intensified, voluminous, and balanced by pleasant sourness. In the second part of the mouth appears a slightly full-bodied character while the dosage is always held back. The high quality of the effervescence generates a creamy texture.

The finish is long (8 to 9 seconds) and complex (sourness, dosage, minerality). Tendered by the touch of sourness,

it also reveals a pleasant calcareous astringency.

A rich and complex wine, it is a beautiful blend of champagne that symbolizes the skills of the domain.

A Cuvée to serve at 12°C, in a shaped flute to enjoy its complexity and rather at the table than at the time of the appetizer. Think of white meat and tender fish (for example) accompanied by a creamy sauce and hard cheeses.



HÉRITAGE

Blanc de Blancs - Bio



VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles,
- Soils : clay & chalk
- Vine age : 15 years

VINIFICATION

- Blend grape variety : 100% chardonnay
- Blend of harvest : 100% 2018
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 48 months on lees
- Dosage : Extra Brut

Available in bottles (75 cl)

TASTING

It has a pale yellow colour with green highlights and a lively effervescence. The visual presentation is very fresh and appetising.

The nose is lively and elegant, with hints of citrus fruit, white flowers and biscuit. More white fruit (apple, pear) and a hint of lactic acid appear on aeration.

The attack on the palate is clean and fairly lively. The palate is then taut with good acidity and a fluid consistency. The effervescence and acidity give the cuvée freshness and rhythm, while the dosage accompanies the wine and adds a gourmet note. Together, they create a rather firm, dynamic texture.

The finish is long (7 to 8 seconds), delicate and acidic (acid sugar).

This is an elegant, long, very aperitif wine, festive, thirst-quenching and representative of its grape variety. This cuvée should be served between 8 and 10°C in a slender flute as an aperitif.

It can be served with dry savoury biscuits, shavings of Parmesan cheese or semi-matured goat's cheese.





HOMMAGES PARCELLAIRES

Les vignes blanches 2019 - Bio



VIGNOBLE

- Vineyard of the Marne Valley : Cuisles, parcelle les Vignes Blanches
- Soil : clay (illite) & chalk
- Vine Age : 36 years old

VINIFICATION

- Blend grape : 100% Chardonnay from organic grapes
- Blend of harvest : 2019 - no sulfite
- production (bottle) : 1100
- Alcoholic fermentation : Oak barrel
- Malo-lactic fermentation : yes
- Ageing : Oak barrel
- Vieillessement en cave : 36 months on lees - 24 months on cork
- Dosage : Brut Nature

Available in bottles (75cl) and magnum (150cl) 2014

TASTING

Pale gold with green highlights. The presentation is lively and luminous.

The rather discreet nose is initially floral, then evolves towards a more vegetal character (vetiver, seaweed, etc.), accompanied by buttery brioche and iodine.

seaweed), accompanied by buttered brioche and iodine.

This wine reveals a fresh character and lovely complexity.

The attack on the palate is precise and sharp, then the wine offers a full-bodied consistency, with good substance and liveliness.

and a lovely liveliness. The texture is creamy.

The finish is very mineral (bitter, salty and stony), long (10 seconds) and taut with ginger.

This is a Champagne of terroir, a Champagne of character. Powerful, taut, mineral, structured and with good ageing potential.

It will accompany life's great moments. This cuvée should be served between 10 and 12°C in a shapely flute to enjoy its power and its evolution in the flute.

At the table, serve it with maritime dishes of character, such as red mullet and seaweed tartare, clams with parsley, asparagus in sauce, or tomme with wild garlic.





HOMMAGES PARCELLAIRES

La Sablonnière 2018 - Bio



VIGNOBLE

- Vineyard of the Marne Valley : Olizy, parcelle la Sablonnière
- Soil : clay & sand
- Ageing of vinyard : 36 years old

VINIFICATION

- Grapes blend : 100% Pinot Noir
- Blend of harvest : 2018
- Production (bottles) : 700
- Alcoolic fermentation : en fût
- Malo-lactic fermentation : non
- Ageing : Oak barrel
- Ageing on lies : 36 months
- Dosage : Brut Nature

TASTING

The pale gold color shows the potential of the Cuvée. The effervescence is slow, fine, and abundant, the foam is delicate and regular.

The nose shows its maturity. You can smell honey ,spices, cooked pear, and a hint of curry. The very tasty expression moves to bitter orange, waffle dough, chestnut.

The attack in the mouth is dynamic, then the mouth is full, and rigorous. Sharp vivacity, rich, and of hard consistency, spicy and raging effervescence, tight tannins, make this wine a little monster of structure. The complete set generates a sensation of linen texture , both severe and classy .

The finish, long (8 to 9 seconds) and deep, prolongs the memory of the mouth by revealing a salty minerality and full of sap on a passion fruit background.

This Champagne is a romantic one telling us its terroir with all the eloquence and accents of its origins.

A Cuvée to serve at 12 °C in a wine glass. At the table, birds will be welcome (pheasants, partridges, pigeons for example), as well as pork and all cheeses pressed pasta (Tomme, Cantal, St Nectaire, Ossau-Iraty...).





HOMMAGES PARCELLAIRES

Les Roches 2017

VIGNOBLE

- Vineyard of the Vallée de la Marne : Jonquery, parcelle les Roches
- Soil : argileux (illite)
- Age of the vineyard : 22 years

VINIFICATION

- Blend of grapes : 100% Meunier
- Blend of harvest: 2017
- Production (bottles) : 3246
- Alcoholic fermentation : en fût
- Malo-lactic fermentation : yes
- Ageing : Oak Barrel
- Ageing on lies : 36 months
- Dosage : Brut nature
- Sulfites: inf 20 Mg/L

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



TASTING

The slightly golden color is brought to life by beautiful effervescence and white foam.

The nose shows a beginning of maturity and personality. We can see stone fruits such as Mirabelle or Reine Claude, notes of dried herbs, and biscuit spoon on a very slightly verbena background. Later, safran and pepper notes start to show up.

There is an expression between the aromas of youth and ageing in the cellar, and especially an original expression for the grape, as hidden behind its terroir.

The attack on the palate is soft and large, then we find the sparkle of an airy texture, body fluid, and relaxed by sharp vivacity and an imperceptible combination. Here again the variety is unrecognizable. The finish is sharp, pointed and long (10 seconds), but especially it expresses a lot of minerality. Slightly earthy, it offers a nice sourness and a salty note.

This is a terroir Champagne, with a profile far removed from the usual grape varieties.

A Cuvee to serve at 10 °C in a curved flute to enjoy calmly its expression. At the table, it will benefit from old vegetables, roasted fowls of veal or beef and Comte and Beaufort cheese.



HOMMAGES PARCELLAIRES

La Rosière 2018 - Bio



VIGNOBLE

- Vineyard of the Vallée de la Marne : Jonquery, parcelle les Roches
- Soil : argileux (illite)
- Age of the vineyard : 25 years

VINIFICATION

- Blend of grapes : 100% Meunier
- Blend of harvest: 2018 - Organic
- Production (bottles) : 1100
- Alcoholic fermentation : Barrel
- Malo-lactic fermentation : yes
- Ageing : Oak Barrel
- Ageing on lies : 36 months
- Dosage : Brut nature
- Sulfites: inf 20 Mg/L

Available in bottles (75 cl)



TASTING

The colour is pale gold. It has a beautiful effervescence that produces a very white mousse. The nose shows a slight oxidation due to barrel ageing. Floral aromas (accacia), vegetal aromas (cut grass) and orange peel can be detected.

The attack on the palate is both rich and taut. The wine is opulent, delicious and highly concentrated. The dosage is discreet and the grape variety present. The finish is sharp, pointed and long (10 seconds), with hints of honey and the acidity of apricot. The finish offers a fine balance between acidity and bitterness.

This is a Champagne de terroir, for Champagne wine lovers.
This cuvée should be served at 10°C in a wine glass to enjoy its full expression.

Serve it with white fish and citrus carpaccio, courgette flower risotto, goat's cheese with honey, strawberries and rhubarb compote.



Coteaux champenois

Chardonnay 2020



VINEYARDS

- Marne Valley vineyards: Cuisles
- Soil: silt-clay (illite)
- Age of vines: 35 years

VINIFICATION

- Grape variety blend: 100% Chardonnay
- Vintage blend : 2020 No sulfites
- Number of bottles produced : 780
- Alcoholic fermentation : in Qrevri
- Maturation : 8 months in Qrevri
- Cellar ageing : 2 years

TASTING

A fairly intense orange colour. The initial nose is fruity and open: exotic fruits such as mango, passion fruit, pineapple and lime, followed by notes of honey. A subtle blend of lightness and deliciousness.

The attack on the palate is tender, followed by the discovery of a wine that is rather atypical for a Champagne hillside. Rich and slightly astringent on the palate, it should be paired with a full-bodied wine. The finish is fresh and very long, salivating and bitter.

This wine should be served between 12 and 14°C. It goes very well with seafood such as sea urchins, oysters, mussels zested with yuzu, chicken marinated in lemon-honey, risotto with dried ink, and creamy goat's cheese.

We strongly recommend decanting this wine to allow it to air out before tasting.





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.





Coteaux champenois

Hula Hoop 2022 Bio



VINEYARDS

- Marne Valley vineyard: Cuisles, plot les vignes blanches
- Soil: silt-clay (illite)
- Age of vines: 30 years

VINIFICATION

- Grape variety blend: 100% organic Chardonnay
- Vintage blend : 2022
- Number of bottles produced: 580
- Harvest : manual,
- Alcoholic fermentation : in barrel
- Maturation : 18 months in barrel, No stirring of the lees
- Sulfite: No sulfite added during vinification

TASTING

The color is pale yellow, fairly opaque, indicating a certain depth.

The initial nose is fruity and open, evoking yellow fruits such as vine peach, citrus (grapefruit) and white flowers (chamomile). There are also more secondary aromas of caramelized pears and vanilla.

The attack on the palate is lively, fairly fleshy and round, as the name of the cuvée suggests. The wine's acidity is countered by the fatness provided by barrel ageing. The finish is long, enriched by a hint of bitterness.

This wine should be served between 12 and 14°C. Serve with warm, meaty oysters, a salad of pan-fried goose foie gras and pears.





Coteaux champenois

Meunier 2016

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 : 2016
- Production (bottles) : 600
- Alcoholic fermentation : Oak Barrel
- Ageing : 24 months in Oak barrels

TASTING

The wine displays a bright, vivid red hue that reflects its beautiful freshness.

The nose is floral, very elegant, enhanced by notes of tangy fruits such as redcurrant and blood orange. With aeration, aromas of violet, peony, and ripe fruit emerge. The expression is clean and precise.

The attack on the palate is supple, followed by an impressive finesse of texture. The body of this wine is particularly pleasant—silky and fresh. This tactile sensation almost makes one forget the presence of very distinguished tannins. No heaviness or roughness disrupts the quality of the wine's mouthfeel.

The finish, tender and remarkably long for a wine of this age (8 to 10 seconds), once again reveals the quality of its acidity.

This is an excellent interpretation of the Meunier grape in red. Elegant, with a discreet and delicate structure, it shows great potential.

Serve this cuvée at 16°C in a wine glass. At the table, it pairs perfectly with beef red meats.





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.



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.





Coteaux champenois

Pinot Noir 2018 Bio



VIGNOBLE

- Vineyard of the Marne Valley : Olizy, parcelle la Sablonnière
- Soil : clay & sand
- Ageing of vinyard : 36 years old

VINIFICATION

- Grapes blend : 100% Pinot Noir
- Blend of harvest : 2018
- Production (bottles) : 302
- Alcoholic fermentation : Oak Barrel
- Ageing : 12 months in Oak barrels



TASTING

The pale gold color shows the potential of the Cuvée. The effervescence is slow, fine, and abundant, the foam is delicate and regular.

- The nose shows its maturity. You can smell honey, spices, cooked pear, and a hint of curry. The very tasty expression moves to bitter orange, waffle dough, chestnut.

The attack in the mouth is dynamic, then the mouth is full, and rigorous. Sharp vivacity, rich, and of hard consistency, spicy and raging effervescence, tight tannins, make this wine a little monster of structure. The complete set generates a sensation of linen texture, both severe and classy.

The finish, long (8 to 9 seconds) and deep, prolongs the memory of the mouth by revealing a salty minerality and full of sap on a passion fruit background.

This Champagne is a romantic one telling us its terroir with all the eloquence and accents of its origins.

A Cuvée to serve at 12 °C in a wine glass. At the table, birds will be welcome (pheasants, partridges, pigeons for example), as well as pork and all cheeses pressed pasta (Tomme, Cantal, St Nectaire, Ossau-Iraty...).



HISTOIRES

H2- X

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles
- Soils : illite clay
- Vine age : 40 years

VINIFICATION

- Blend grape variety : 100% Chardonnay
- Blend of harvest : 2012
- Production (bottles) : 1000
- Alcoholic Fermentation : oak barrel
- Malolactic Fermentation : yes
- Vinification : Oak Barrel 1 year
- Ageing : 8 years on lies with a cork
- Dosage : Brut Nature

Available in bottles (75 cl)



The color is deep and golden, with a slight green hue. The bubbles are discreet. The nose is rich and expressive if given time: jasmine, roasted notes (coffee), caramel, melted butter. You can sense the micro-oxygenation from the cork aging, which brings remarkable complexity. The palate is elegant and vinous: persistent roasted notes, aromas of thyme, honey, cedar, sandalwood, and vetiver. Long finish, mineral and citrus-driven (lime).

This cuvée should be served at 12°C in a wine glass. At the table, it pairs beautifully with bottarga spaghetti, clams, grilled lobster with ripe olive oil, or a truffle cheese.



Ratafia champenois

Meunier 2018 Bio



VIGNOBLE

- Vineyard of the Vallée de la Marne : Cuisles, et ses environs
- Soil : Clay (illite)
- Age of the vineyard : 35 years old

VINIFICATION

- Grapes blend : 100% Meunier
- Harvest blend : 2018
- Production: 1080
- distillation : Alcool house made
- Ageing : 1 year in Kevri then 1 year in oak barrel (no sulfites)

Available in bottles (50 cl),



TASTING

It has a deep rose gold coloured robe, with very bright coppery accents. The liqueur coats the sides of the glass.

The primary nose is intensely fruity. We can detect quince jelly, cherries in brandy, with vanilla undertones. Then the “rancio” character comes through, with sandalwood and hazelnut. With aeration, we notice redcurrant jam, rose jelly, cashew nuts. The nose is elegant and complex.

The attack on the palate is gentle and generous. Then we enjoy the good consistency and warmth of eau-de-vie. The creamy texture rolls over the tongue, giving off aromas of pears in wine.

The finish is elegant and long, slightly tart and acidic. It fades out on a fresh note.

This is a lovely ratafia; fruity and complex on the nose, graceful and warm on the palate, with a delicate and fresh finish.

It is best enjoyed at temperatures between 14 and 16°C, with dry cheeses (old Gouda, old Mimolette), ewe's cheeses and of course fruit desserts that are not over-sweet (charlottes, clafoutis, crumbles, etc.).