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5 RUE DU SORBIER - 51480 CUCHERY - FRANCE

(+33) 03 26 58 11 75  
CONTACT@CHAMPAGNEBEURTONETFILS.COM

[WWW.CHAMPAGNEBEURTONETFILS.COM](http://WWW.CHAMPAGNEBEURTONETFILS.COM)



ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH.  
TO BE CONSUMED WITH MODERATION.

THIS RARE SINGLE-VINEYARD CHAMPAGNE IS THE REFLECTION OF ITS TERROIR WITH ITS SALINE TONES AND ITS BEAUTIFUL AROMATIC BALANCE. MEUNIER, THE EMBLEMATIC VARIETY OF OUR REGION, REVEALS A PERSONALITY THAT IS BOTH FLORAL AND FRUITY, JUICY AND CRISP.

# LES CHAPELLERIES VINTAGE 2016

## MEUNIER 100 %

VINTAGE 2016 - "LES CHAPELLERIES" SINGLE-VINEYARD PLOT  
FERMENTED IN STAINLESS STEEL TANKS  
LIQUEUR MATURED IN OAK BARRELS - DOSAGE: 5 G/L

*Only available in Bottle (75 cL)*

## COLOUR

A bright and fluid golden colour, with deep light-yellow tints.

## NOSE

At first, displaying delicate and floral aromas, with heady notes of rose, violet, orange blossom, and iodine tones. As it aerates in the glass, the champagne reveals fragrances of peach, kumquat, quince compote, mandarin, apple and orange, with hints of wild strawberry and herbs.

## PALATE

The wine is soft and fresh on entry, accompanied by creamy, smooth bubbles. The explosive aromas are bathed in fruits. The champagne is crisp and juicy, set off by a perfectly taut orangey acidity. Its energy and richness express themselves all the way through the tasting, underpinned by saline notes, a round fruitiness and wonderful length on the palate. This single-vineyard champagne shows great finesse and balance with a fantastically clean finish of crystalline and well-honed exotic fruit.

## FOOD PAIRINGS

- Sauteed Cod with a buttery parsnip puree
- Roasted langoustine and steamed celery root with an orange vinaigrette
- Tomme de Savoie
- Pheasant hen fillet with sweet potato croquettes

