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5 RUE DU SORBIER - 51480 CUCHERY - FRANCE

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THIS RARE SINGLE-VINEYARD CHAMPAGNE IS THE REFLECTION OF ITS TERROIR WITH ITS SALINE TONES AND ITS BEAUTIFUL AROMATIC BALANCE. MEUNIER IS ONE OF OUR REGION'S ICONIC GRAPE VARIETIES WITH A PERSONALITY THAT IS JUICY, FRUITY, CRISP AND ENERGETIC.

LES CHAPELLERIES VINTAGE 2019

MEUNIER 100 %
VINTAGE 2019 - "LES CHAPELLERIES" SINGLE-VINEYARD PLOT
FERMENTED IN STAINLESS STEEL TANKS - WITHOUT MALOLACTIC FERMENTATION
LIQUEUR MATURED IN OAK BARRELS – **DOSAGE:** 4,9 G/L

Only available in Bottle (75 cL)

COLOUR

Slightly amber with a generous, steady stream of bubbles.

NOSE

The nose instantly wafts us off to a world of liquorice, with delicate peaty and herbal tea fragrances. Citrus and juicy white fruit - pear, kumquat and wild peach – then come quickly to the fore. This precise, well-honed and extremely pure wine shows a masterful complexity.

PALATE

The lovely entry on the palate, dominated by the malic acid, continues with a gorgeous refreshing acidity and notes of candied citrus and passion fruit. The superb purity and energy of this wine make it a wonderful ambassador for its terroir and varietal. Carried by the fruit aromas, this cuvée is gradually shedding its frisky, young character to reveal a nascent maturity, showing it to be a contemporary vintage champagne

FOOD PAIRINGS

- Various meats, oily fish and fresh citrus fruit
- Émincé of poultry and fresh mushrooms
- Carpaccio of beef with citrus fruit
- Salmon and spinach papillote