



CHAMPAGNE

Métayer Père & Fils

- depuis 1860 -

## CUVÉE MARINE

*The exception & originality.*

### VINEYARD :

Trélou sur Marne - Marne Valley - southern hillside  
High Environmental Value ( HEV )  
Age of the vines : 35 years old

### BLEND:

25% Meunier, 25% Pinot Noir, 50% Chardonnay

### SOIL :

Clay and limestone

### PRUNING : short

Pinot Noir : système Royat  
Meunier : système Vallée de la Marne  
Chardonnay : système Chablis

### HARVEST :

By hand, sorting on the vines

### PRESS :

Automatic press of 8000 kg

### VINIFICATION :

Classic and traditional, in enamel coated steel vats  
No malolactic fermentation

### AGING :

Min. 5 years on wooden laths

### DOSAGE : 8g/l. BRUT

### TASTING :

Robe : golden, elegant  
Nose : fruity and floral bouquet  
Palate : well-balanced, elegant, fresh, smooth  
Service temperature : 8-10° C

### Food & wine pairing :

anytime,  
aperitif,  
fish, seafood, shellfish.

**AWARDS: 2008, 2009, 2010,  
2011, 2016, 2018, 2021**



39, rue de l'Europe 02850 Trélou-sur-Marne  
+33 (0)3 23 70 26 20 contact@champagne-metayer.com  
www.champagne-metayer.com