



# CHAMPAGNE

# Méteyer Père & Fils

- depuis 1860 -

## EXCLUSIF (BLANC DE MEUNIER-BRUT NATURE)

*So simple, so pure...*

### VINEYARD :

Trélou sur Marne - Vallée de la Marne - southern hillside  
High Environmental Value ( HEV )  
Age of the vines : 65 years old

### BLEND :

100% Meunier

### SOIL :

Clay and limestone

### PRUNING : short

Meunier : système Vallée de la Marne

### HARVEST :

By hand, sorting on the vine

### PRESS :

Automatic press of 8000 kg

### VINIFICATION :

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

### AGING :

Vintage 2016

### DOSAGE : O ( ZERO ) - BRUT NATURE

### TASTING :

Robe : light, crystalline gold  
Nose : white flesh fruits (peach, pear), floral hints  
Palate : pleasant attack, followed by an explosion of  
freshness and good length, with saline finale  
Service temperature : 8-9° C

### FOOD & WINE PAIRING :

An appreciated freshness for noble, yet simple dishes:  
raw fish, fish tartare, scallop carpaccio and hazelnut oil;  
high quality products in their elementary form!

**AWARDS:** 2019, 2020, 2021



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