

CHAMPAGNE

Méteyer Père & Fils

- depuis 1860 -

EXCLUSIF (BLANC DE MEUNIER)

So simple, so pure...

VINEYARD :

Trélou sur Marne - Vallée de la Marne - southern hillside
Integrated viticulture
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 vats
No malolactic fermentation

AGING :

Harvest 2007

DOSAGE : 0 (ZERO) - BRUT NATURE

TASTING :

Robe : amber and velvety
Nose: deep, fruity, complex and intense
Palate : full bodied, fresh, smooth, subtle and round
Fruity bouquet and honey nut lenth,
fine citrus fruits finish
Splendid when decanted

Connaisseurs' Champagne

Service temperature : 8-9° C

FOOD & WINE PAIRING :

Gastronomic dishes: fois gras, delicate flesh fish,
cheese (Gouda or Langres)

AWARDS: 2015, 2016, 2019



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