



# CHAMPAGNE

# Méteyer

# Père & Fils

- depuis 1860 -

## EXCLUSIF (BLANC DE MEUNIER)

*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 :

Harvest 2008

### DOSAGE : O ( 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 lenght,  
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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