

CHAMPAGNE

# Méteyer Père & Fils

- depuis 1860 -

## HARMONIE ROSE

*The fineness...*

**VINEYARD :**

Trélou sur Marne - Marne Valley - southern hillside  
Integrated viticulture  
Age of the vines : 35 years old

**BLEND :**

34% Meunier, 33% Pinot Noir, 33% Chardonnay  
5-10 % of reserve wine  
8% of Pinot Noir red wine

**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 vats  
No malolatic fermentation

**AGING :**

Min. 3 years on wood laths

**DOSAGE :** 7g/l. BRUT

**TASTING :**

Robe : light pink  
Nose : fruity, red fruits, expressive, intense  
Palate : fresh, light, smooth  
Service temperature : 8-10° C

**FOOD AND WINE PAIRING :**

anytime,  
aperitif,  
cold cuts, barbecue,  
desserts.



39, rue de l'Europe 02850 Trélou sur Marne  
tél. +33 (0)3 23 70 26 20 Fax: +33 (0)3 23 70 14 26  
[www.champagnemeteyer.com](http://www.champagnemeteyer.com)