



# CHAMPAGNE Métayer Père & Fils

- depuis 1860 -

## NUITS BLANCHES (BLANC DE CHARDONNAY)

### *Everlasting Celebration*

**VINEYARD :**

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

**BLEND :**

100% Chardonnay

**SOIL :**

Clay and limestone

**PRUNING :** short

Chardonnay : système Chablis

**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 2018

**DOSAGE :** 9g/l - BRUT

**TASTING :**

Robe : elegant, light cristal-like gold,  
fine and delicate bubbles bounty  
Nose: lively and expressive, floral aromas  
Palate : subtle, fresh and bouncy,  
butter brioche lenght, citrus fruit finish  
Service temperature : 8-9° C

**FOOD & WINE PAIRING :**

Any occasion;  
Apéritif, shellfish, fish, gastronomic dishes

**AWARDS:** 2018, 2022



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