

## **MEUNIER EXTRA BRUT**

### **Sensual and sophisticated**

Our third stop is the three historic terroirs of Leuvrigny, Damery and Venteuil where the Meunier varietal gives the wine its distinctive identity. A careful selection process based on the purity of the fruit and the balance of flavours for a style definition even closer to the low dosage.



#### **Elaboration**

100% Meunier, base year 2015 from Leuvrigny, Damery and Venteuil  
30% reserve wines from 2013  
Vinification in stainless steel tanks.  
Ageing on lees: 64 months  
Dosage: 2 g/l



#### **Available formats and recommended ageing potential**

Bottle: 5 years



**Appearance:** A treat for the eyes that glistens and gleams, with a distinctive golden-yellow hue flecked with silver, and the customary stream of tiny bubbles perfectly channeled in the center of the glass.



**Palate:** A sensual textured mouthfeel that blossoms into deeply delicious, fruity notes (white cherry, pineapple and yellow plums). A blissful sensation of flying high, with senses elevated and honed. Finally, an enjoyable finish lengthening to notes of white pepper with a pleasantly saline tartness.



**Aroma:** Wonderfully balanced floral sensations (lime and grasses) combined with the summery scents of freshly-cut wheat fields (grain and straw). This cuvée will awaken your senses to notes ranging from crisp fruit to juicy citrus. A highly delicate blend where the character of the Meunier subtly reveals itself.



**Tasting:** The third rendez-vous renews the singular identity of a pure Meunier from three villages. Served at cellar temperature (10/12°C), consider pairing it with a veal and foie gras pie, or Pâté en Croûte Bressan.