

MEUNIER

BRUT RÉSERVE VIEILLES VIGNES

MEUNIER

100%

HARVEST

50%

RESERVE WINES

50%

DOSAGE
5 g/l



CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

Brut Réserve Vieilles Vignes is a characterful champagne in which fruity and mineral elements mingle together bringing a delicious, gastronomic element to an easy-drinking champagne that is powerful and precise, firmly rooted in its terroir.



When poured, the champagne generates a light and ephemeral foam, which yields to a thread of fine and lively bubbles with a persistent rim.



The first nose is appealing and delicately fruity with accents of peach, lychee, orange blossom, apple, medlar, raspberry, and quince, gently caressed with scents of orange blossom in a swirl of sea breezes: a hallmark of our terroir.



The first encounter in the mouth is supple and fresh, with creamy effervescence.

We suggest serving your champagne at 9°C in a slender, curved glass

- John Dory fillet with butter, sweet potato, and sesame seeds
- Veal fillet with smoked bacon, truffle jus, root vegetable millefeuille
- Livarot, Pont-l'Évêque, Langres, Comté aged for 12-18 months, Vacherin Mont d'Or
- Baba with candied peach syrup and mandarin sorbet

TERROIRS

VALLÉE DE LA MARNE
Leuvrigny and Sainte-Gemme

SOILS

Clay and limestone from the Lutetian period and sands from the Cuisian period

VINIFICATION

Induced malolactic fermentation

WINERY

Stainless steel tanks

AGEING

At least 36 months in cellars, sur lattes

CELLARING POTENTIAL

2 to 5 years