

MEUNIER

EXTRA BRUT

CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

The Extra-Brut cuvée is a champagne with the balance and freshness of juicy fruit. It is perfect for drinking with friends or as an aperitif and can be enjoyed right through to when you serve your sweeter culinary inspirations.

MEUNIER

100%

HARVEST

50%

RESERVE WINES

50%

DOSAGE

1 g/l



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



The first nose is fruity with a pronounced saline character, expressing notes of quince compote, marzipan, orange pith and pear, with accents of ginger.



The first encounter in the mouth is supple and fresh, with smooth and creamy effervescence. The champagne develops a fruity and succulent texture, underscored by a hint of orange acidity and succulent fruit.

We suggest serving your champagne at 8°C in a slender glass with a gentle curve.

- Seared scallops with reduction of clementine juice and shallots
- Creamy clam risotto
- Fillet of pollack with mashed sweet potato
- Mascarpone lemon cream and apricot coulis

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