

MEUNIER

# EXTRA BRUT

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100%

HARVEST

50%

RESERVE WINES

50%

DOSAGE

3 g/l



## 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.

- 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