

MEUNIER

EXTRA BRUT ROSÉ

MEUNIER

(including 8 to 10%
vinified as red wine
from an old south facing
Meunier parcel)

100%

HARVEST

50%

RESERVE WINES

50%

DOSAGE

3 g/l



CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

The Extra-Brut Rosé cuvée is a fresh and vibrant champagne to be enjoyed on its own and with seafood or succulent dishes

- When poured, the champagne generates a light and ephemeral foam, which yields to a thread of fine and lively bubbles.
- The first nose is elegant and fruity, expressing notes of raspberry, strawberry, orange, and peach
- The first encounter in the mouth is rich and fresh, with smooth and creamy effervescence. The champagne develops a fruity and succulent texture, underscored by a hint of succulent fruit acidity.

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

- Courgette gazpacho with turmeric, parmesan crumble, grilled bacon
- Linguini with prawns, kaffir lime and candied tomatoes
- Soft-boiled eggs, parmesan, bacon and fried onions
- Fresh and tender goat cheese, tête de moine cheese flowers

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 24 months in cellars, sur lattes

CELLARING POTENTIAL

2 to 5 years