

ASSEMBLAGE

MILLÉSIME 2016

MEUNIER

20%

CHARDONNAY

80%

DOSAGE

3 g/l

BOTTLES

3048



CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

Millésime 2016 is a vintage champagne that reflects the cool weather from that year and allows the fruity delicacy of our terroirs to flourish in your glass.

- 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 evokes light notes of tangerine, quince, orange blossom, buttercup, shelled almond, and pineapple.
- The first encounter in the mouth is clean and fresh, with creamy effervescence. The champagne develops a succulent fruity and crisp texture, underscored by a hint of lemon and orange acidity.

We suggest serving your champagne at 8°C in a slender, curved glass:

- Carpaccio of scallops with mango vinegar and lemon olive oil, fresh coriander and shiso
- Raw salmon marinated in dill and citrus
- Sea bass fillet, stewed leeks, and morel mushrooms in cream
- Mozzarella di Bufala with basil
- Fine cream of chickpea with lemon and cumin, emulsified with olive oil

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

60 mois min. de garde en cave sur lattes

CELLARING POTENTIAL

10 to 15 years