

PARCELS

LES HAUTS BEUGNETS

MEUNIER

(vines over 50 years old)

100%

BOTTLING

Agrafe and cork

YEAR

2019

PLACE

Les Haut Beugnets
(high little mounds)

0,37 ha

DOSAGE

3 g/l

BOTTLES

1080



CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

These parcels are the quintessence of champagnes by Francis Orban, a gastronomic delight for intense moments of friendship.



The first nose is expressive, elegant and nuanced. It shows notes of orange, yellow peach, toasted bread, peanut, caramel, toasted almond, and mandarin.



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

Food and wine pairing:

- Tuna tartare, sweet potato purée, vermicelli, and passion fruit vinaigrette
- Seared prawns with satay, fried noodles, crunchy vegetables, coriander, and sesame
- Smoked salmon spring rolls with mascarpone and Espelette pepper
- Roasted arctic char, sabayon miso, and pak choi cabbage
- Cod fillet, soft carrots, light langoustine bisque
- Seared monkfish, braised carrots with gingerbread, and orange condiment

TERROIRS

VALLÉE DE LA MARNE
Leuvrigny

SOILS

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

VINIFICATION

Non-induced malolactic fermentation

VAT HOUSE

Used 228l and 300l barrels from Champagne

VIEILLISSEMENT

60 months min. in cellar, sur lattes

POTENTIEL DE GARDE

10 to 15 years