

VINEYARD PARCELS

LES HAUTS BEUGNETS

CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

The parcels are the quintessence of champagnes by Francis Orban, a gastronomic delight for intense moments of friendship. The parcel cuvée LES HAUTS BEUGNETS 2016 is a delicious and fruity champagne that is always ready to play along with your culinary inspirations.

MEUNIER

(vines over 50 years old)

100%

RACKING

Staple under cork

YEAR

2016

LIEUDIT

Les Haut Beugnets

(high little mounds)

0,37 ha

DOSAGE

3 g/l

BOTTLES

1524



The attack is intense, expressing woody aromas with a hint of caramel and roasted notes alongside candied peach, candied kumquat, Mirabelle plum and warm apples. After swirling the glass, notes of clementine, pineapple, almond, gingerbread and honey join the party.



The first encounter in the mouth is supple and fresh, with creamy effervescence. The champagne develops a fruity and pulpy texture, underscored with a hint of orange acidity. The mid-palate has a delicious, enveloped sensation, which echoes beautifully with the limestone edge that resonates in the aftertaste. The finish is a concentration of the offering. Full and delicious, it caresses the palate with a very sensual, tactile sensation.

- Scallop, sweet onions and roasted almond tart
- Thick-cut scallop carpaccio with the freshness of mango
- Beech-smoked monkfish cheeks with chanterelle mushrooms
- Citrus-steamed cod and celery cooked with tonka bean
- Pike-perch fillet, fingerling potato mash, rum and reblochon emulsion
- Glazed egg with squash and candied chestnut

TERROIR

VALLÉE DE LA MARNE
Leuvrigny

SOILS

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

VINIFICATION

Non-induced malolactic fermentation

CUVERIE

Used **barrels** of 228 litres and 300 litres from Champagne

AGEING

60 months min. in cellar, sur lattes

AGEING POTENTIAL

10 to 15 years