VINEYARD PARCELS

CHARDONNAY

LES MALAQUAIS

CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

LES MALAQUAIS 2018 is a unique champagne which resonates beautifully with the citrus and exotic fruit notes expressed by the parcel's red sands.

The first nose is elegant, eloquent and precise; it achieves a divine harmony, integrating woody aromas with hints of toast and wild peach, pineapple and passion fruit notes. After swirling the glass, the champagne reveals notes of lemon, hazelnut and orange, with a citrus sensation reminiscent of the sands on the plot. A few spicy accents bring relief and prolong the olfactory exploration.

The first encounter in the mouth is supple and fresh, with creamy effervescence. The champagne develops a fruity, juicy and smooth texture, underscored by a nicely tight hint of lemon and orange acidity. The mid-palate expresses the influence of sand, which brings frankness, salinity and activates the flow of saliva. The vintage's solar signature is expressed through the perfect ripeness of the grapes and vinifying them maintains the crystalline effect of the subsoil. The barrel maturation coupled with the expression of rocky terroir extends the enjoyment and leads to a beautifully slender, deliciously saline conclusion.

- Pan-seared scallops, butternut, mimolette cheese and turmeric
- Fillet of sole meunière, creamed peas with orange blossom
- Pan-fried langoustines with salted butter, orange-infused emulsion made from the shells
- Steamed fillet of sea bream, creamed prawn stock
- Poached hake with stock and citrus vinaigrette
- Beef carpaccio, lemon and parmesan

100% **RACKING** Staple under cork YEAR 2018 **PLACE** Les Malaquais 0,46 ha **DOSAGE** 3 g/l**BOTTLES** 1300

TERROIR

VALLÉE DE LA MARNE Leuvrigny

SOLS

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

VINIFICATION

Non-induced malolactic fermentation

VAT HOUSE

300 and 350-litre new and used barrels

AGEING

60 months min. in cellar, sur lattes

AGEING POTENTIAL

10 to 15 years