

BLEND

MILLÉSIME 2018

MEUNIER

20%

CHARDONNAY

80%

DOSAGE

3 g/l

BOTTLES

3810



CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

Millésime 2018 expresses a certain tactile and aromatic opulence. The year began with a rainy spring. Fortunately there was plenty of sunshine during the summer, which led to a wonderful harvest of plump grapes that were able to ripen slowly. It is an exceptional year for Chardonnay and Meunier, whose wines express crunchy fruit and appealing generosity.

👁️ The first aromas capture the vintage's solar character, presenting notes of greengage, pear, candied lemon, brioche, candied quince, sweet spice, and creamed pistachio. After swirling the glass, our terroirs really come into their own, bringing freshness with peppermint notes, clementine, peach, rose, marmalade and raspberry.

👂 The initial encounter in the mouth is supple and smooth, with creamy effervescence. The champagne develops a fruity, pulpy and enveloped texture, underscored with a hint of beautifully integrated lemon and orange acidity. The champagne is striking on the palate and its tactile breadth is balanced by fruit, which becomes gradually juicier. The soft, rich finish creates a ballet of aromas, constantly revived by a pronounced tactile signature.

- Lobster ravioli, candied kumquats
- Seared prawns, mango, celery, coconut milk foam infused with verbena
- Oven-baked fillet of sea bass, paella-style rice and courgettes
- Fillet of turbot with potato scales, orange butter, glazed artichokes
- Roasted fillet of sole meunière on the bone, glazed salsify and onion squash, mushroom bake
- Poultry ballotine with mushrooms, butternut millefeuille and poultry jus

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

VAT HOUSE

Stainless steel

AGEING

60 months min. in cellar, sur lattes

AGEING POTENTIAL

10 to 15 years