

COTEAUX CHAMPENOIS

# LES PETITS FAUX ROUGE

MEUNIER

100%

YEAR

2022

PLACE

Les Petits Faux  
0,12 ha

BOTTLES

500



## CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

Our COTEAUX CHAMPENOIS ROUGE made from Meunier is a plump and opulent wine that expresses the full potential of our terroirs and is a great match for food.

- 👁️ The first nose is concentrated and delicate. It shows notes of humus, liquorice, toast, pepper, blackcurrant, and wild strawberry. Swirling the wine brings out notes of sweet spice, clove, toasted almond, blackberry, caramel, and leather.
- 👅 The contact on the palate is clean and full. The wine develops a plump and enveloping fruity texture. Woody aromas complement and refine the abundant fruitiness while enhancing the humus aromas already expressed in the grape. The wine is mouthwatering and delicious with a certain fruit-forward vinosity with impressive breadth on the finish.

### Food and wine pairing :

- Guinea fowl white pudding and mushroom gratin
- Chicken supreme, gnocchi and chestnuts, candied shallots, and jus
- Fried oeuf parfait, Jerusalem artichoke and truffle emulsion
- Poached egg, mushrooms, smoked bacon and caramelised onions
- Caramelised pork ribs and homemade fries
- Braised shredded beef, creamy polenta and button mushrooms, full-bodied jus
- Beef cheek bourguignon, carrot tops

### TERROIR

VALLÉE DE LA MARNE  
Leuvrigny

### SOILS

Lutetian clay and marl

### VAT HOUSE

400l barrel

### AGEING

2 years on lees in barrel and one year in the cellar

### AGEING POTENTIAL

5 to 15 years