

## PARCELS

# LES HAUTS BEUGNETS

### MEUNIER

(vines over 50 years old)

100%

### BOTTLING

Agrafe and cork

### YEAR

2018

### PLACE

Les Haut Beugnets  
(high little mounds)

0,37 ha

### DOSAGE

3 g/l

### BOTTLES

762



## 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