

PARCELS

LES MALAQUAIS

CHARDONNAY

100%

BOTTLING

Agrafe and cork

YEAR

2020

PLACE

Les Malaquais
0,46 ha

DOSAGE

3 g/l

BOTTLES

1153



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 elegant, eloquent and precise; it achieves a divine harmony, integrating woody aromas with hints of toast and wild peach, pineapple and passion fruit notes.
- ☞ 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.

Food and wine pairing:

- 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

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

VAT HOUSE

300 and 350-litre new and used barrels

AGEING

60 months min. in cellar, sur lattes

AGEING POTENTIAL

10 to 15 years