

PARCELS

LES TAILLARDES

MEUNIER

100%

BOTTLING

Agrafe and cork

YEAR

2019

CRU

Sainte-Gemme

SOILS

Lutetian marl and sand

PLACE

Les Taillardes
0,1684 ha

DOSAGE

3 g/l

BOTTLES

1080



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 round and subtle. It shows notes of orange, toasted bread, fresh almond, reinette apple, honey, and seaweed. On swirling the glass, the champagne expresses notes of amarena cherry, redcurrant, wild strawberry, legumes, lime blossom, ground cherry, mirabelle plum, and marmalade.
- ☞ It has a short, full mouthfeel and creamy effervescence. The champagne quickly develops a plump, fruity texture and a clay-like feel with tactile breadth. The oak maturation enhances its overall smoothness and brings out its sensuality.

Food and wine pairing:

- Roasted scallops, coconut mousseline, smoked bacon shavings
- Gravlax, celery royale, black garlic condiment
- Slice of roasted turbot on the bone, baby vegetables and crispy brandade
- Yellowtail fillet cooked on the skin, parsnip risotto and spinach sautéed in olive oil
- Samosas with peas and feta
- Mi-cuit duck foie gras, quince confit and fried onion crumble

TERROIRS

VALLÉE DE LA MARNE
Sainte Gemme

SOILS

Sand and Auversian sandstone

VINIFICATION

Non-induced malolactic fermentation

VAT HOUSE

350l barrels

AGEING

60 months min. in cellar, sur lattes

AGEING POTENTIAL

10 to 15 years