

# Meunier sur Sable



Estate located in Vincelles in the Marne where Jérôme BLIN, current winemaker, perpetuates the family tradition dating back to 1671. The estate in 2024 consists of 2 ha 26 in organic farming and 49 ares of meuniers in conversion in total there is 45% meunier grape variety, typical of the Marne Valley, as well as 14% Pinot Noir and 31% Chardonnay and 10% Pinot Gris.

## TECHNICAL SHEET

Blend: two Meunier plots over 50 years old (the Champagne and the sow)

Year: 2022

Terroir: Vincelles vineyard

Soil: Eocene sands

Exposure: South

Average age of the vines: 50 years

Methods of working the vines: according to organic cultivation methods.

Harvest: Manual harvest

Vinification:: in 228 l oak barrels 50% and 50% in stainless steel vats and without Malo Lactic

Fermentation, with filtration before bottling, without fining, native yeasts.

Bottling: in April 2023

Aging: 12 months on lees

Disgorgement: in April 2024

Production: 2745 bottles