

Cuvée Apogée V2018

100 % Meunier



Estate located in Vincelles in the Marne where Jérôme BLIN, current winemaker, perpetuates the family tradition dating back to 1671.

The 2 ha 26 organically farmed estate is composed of 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: 100% Meunier

Year: 2018

Terroir: vineyard located on the Vincelles terroir

Soil: on sand

Exposure: South and southwest

Average age of the vines: 50 years.

Methods of working the vines: according to organic cultivation methods (not certified).

Harvest: Manual harvest.

Vinification: in 228 l barrels for 2 years, without filtration, without fining, native yeasts

Bottling: in July 2020

Aging on lees: 18 months.

Disgorgement date: January 2022

Dosage: extra raw

Tasting Sheet

A golden color, toasted, brioche aromas with a beautiful maturity, which we find in the mouth with notes of roasting and a beautiful roundness all this with a beautiful length.

Culinary associations

Deer stew with grand veneur sauce

Duck breast with acacia honey and spices

Coffee meringue sabayon