

Cuvée Apogée 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: 2019

Terroir: vineyard located on the Vincelles terroir

Soil: silty clay

Exposure: southwest

Average age of the vines: 45 years.

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

Harvest: Manual harvest.

Vinification: in stainless steel vats, without filtration, without fining, native yeasts

Bottling: in March 2020

Aging on lees: 26 months.

Disgorgement date: May 2022

Dosage: extra raw

Tasting Sheet

A slightly golden color, aromas of fully ripe apricots and peaches, which we find in the mouth with a very nice roundness and elegant freshness.

Culinary associations

Steamed sea bass with soy sauce

Bresse chicken with Champagne and Morel sauce Pavlova with red fruits