

SPÉCIAL CLUB
VINTAGE 2014

100% MEUNIER

2014 was a challenging Vintage. The weather during flowering was dry, warm and almost perfect. But July and August were particularly cold and rainy. In the end, the quality of the 2014 harvest was exceptional with good levels of ripeness for our Meunier, and strong ageing potential.

To craft this Spécial Club Vintage 2014, we selected one of the best small plots (la Haie l'Amour) in our village of Festigny for the particular richness of their Meunier grapes. To ensure the optimal ripeness, we waited until September 20th to harvest this plot, with a yield of 13.000kg per hectare.

VINIFICATION

Vinified in small, stainless steel vats
Malolactic fermentation

FOOD-CHAMPAGNE PAIRINGS

The Spécial Club should be savoured with fine, delicate dishes such as salmon marinated in grapefruit juice or sweet spicy pork tenderloin.

TASTING NOTES

Eye

Golden with a luminous hue

Nose

Citrus fruit, fresh cherries, cocoa beans and honey

Palate

Rich, structured, full-bodied

MEUNIER PAR EXCELLENCE

This vintage champagne, created exclusively for the Club Trésors de Champagne, is a rhapsody to the sweet, fruity crispness of Meunier, the signature of the grape variety of the Festigny vineyard.



BOTTLED:
25th March 2015

AGEING
5 years

PRODUCTION
3,600 Bottles, 75cl

IDEAL SERVING TEMPERATURE
9°C

CELLARING POTENTIAL
7 years

PACKAGING
Case of 6 bottles in individual boxes