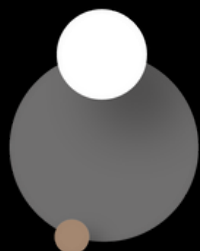


## MEUNIER PAR EXCELLENCE

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.

MEUNIER  
80 %  
FRUITY



DOSAGE  
2g/L

### SOIL

- Vineyard: Festigny
- Green clay and limestone

### VINIFICATION

- Vinified in stainless steel vats
- No malolactic fermentation

### BOTTLING

July 24th, 2019

### AGEING

58 months

### IDEAL SERVING TEMPERATURE

9°C

### CELLARING POTENTIAL

4 years



## SPÉCIAL CLUB VINTAGE 2018

100 % MEUNIER

2018, a Special Club Vintage so... special ! Throughout the year, the weather was ideal for the vines: a cold, rainy winter ; months of May and June with high temperatures (up to 30°C), favoring a rapid & healthy vegetation development; a sunny summer that led to excellent ripening. The richness in sugar and aromatics were significantly higher than in other years.

To craft this Vintage 2018, we selected two of the best small plots in our village of Festigny for the particular richness of their Meunier grapes. These plots were respectively harvested on September 3th and 7th, with an average yield of 14.500 kg / hectare.

### PRODUCTION

Available in bottles (75cl) and magnums (150cl - Vintage 2015)

Case of 6 bottles in individual boxes

Previous Vintages: 2009, 2012, 2014 and 2015

### 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

Straw yellow colour with golden hue

#### Nose

Peach, Citrus fruits, crispy gingerbread, ginger

#### Palate

Power and structure all along with a mineral freshness