



La Vigne d'Or

Blanc de Meuniers

■ This cuvee **la Vigne d'Or** (*The Golden Vine*) comes from vines growing for more than 50 years on a chalky-clay subsoil - the Sparnacien. This exceptional terroir, only to be found in the Marne valley, allows the Pinot Meunier grape to express itself with rare beauty. You will never forget tasting this astonishing and intense Champagne.

Harvest: September 2004

Grapes: 100% Pinot Meunier

Terroir: Vineyard "Pierre de Bellevue" in Oeuilly (Marne valley), Sparnacien soils (chalk mixed with clay).

Average age of vines: 50+ years

Vinification: Vinification in 4-wine oak barrels. Barrel fermentation with the lees regularly stirred back into the wine. Remains in barrels until May.

Bottling: May 2005

Disgorging: Manual, from 2016 (see rear label for exact date).

Dosage: 0 g/L - Brut Nature

Appearance: Deep and ambered colour. Energetic line of bubbles.

Nose: Baroque and gourmet, la Vigne d'Or expresses first pastry, praline and grilled nut aromas before revealing cooked apple and pear notes.

Mouth: The wine is wide and shows different ripe bitter tastes of Meunier from Pierre de Bellevue. The finale unveils almonds and nutty flavours.

Food & wine: This Champagne has a good persistence and will pair well with a pan-fried foie gras with its pear chutney.



References:

Richard Juhlin Champagne Guide : 89-90 /100

Bettane & Desseauve : 17 /20

Revue du Vin de France Guide : 16 / 20

Gerhard Eichelmann : *****

Gault Millau Guide : 17 / 20 - Editor's choice

Hachette Guide : 2 star - Editor's Choice