



Méteyer

CHAMPAGNE

Père & Fils

- depuis 1860 -

FOLIES DOUCES (DEMI-SEC)

A sweet moment.

VINEYARD :

Trélou sur Marne - Marne Valley - southern hillside
High Environmental Value (HEV)
Age of the vines : 35 years old

BLEND :

34% Meunier, 33% Pinot Noir, 33% Chardonnay
5-10 % of reserve wines

SOIL :

Clay and limestone

PRUNING : short

Pinot Noir : système Royat
Meunier : système Vallée de la Marne
Chardonnay : système Chablis

HARVEST :

By hand, sorting on the vines

PRESS :

automatic press of 8 000kg

VINIFICATION :

Classic and traditional, in enamel coated steel vats
No malolactic fermentation

AGING :

Min. 3 years on wood laths

DOSAGE : 33g/l. DEMI-SEC

TASTING :

Robe : Amber, gold highlights
Nose : red fruits revealed by the sugar cane
Palate : velvety and sweet
Service temperature : 8-10° C.

FOOD & WINE PAIRING :

Sweet-sour recipes
Desserts (fruits, cream, chocolate...)



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