



CHAMPAGNE

Méteyer

Père & Fils

- depuis 1860 -

HARMONIE ROSE

The fineness...

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 wine
8% of Pinot Noir red wine

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 8000 kg.

VINIFICATION :

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

AGING :

Min. 3 years on wood laths

DOSAGE : 8g/l. BRUT

TASTING :

Robe : light pink
Nose : fruity, red fruits, expressive, intense
Palate : fresh, light, smooth
Service temperature : 8-10° C

FOOD AND WINE PAIRING :

anytime,
aperitif, cold cuts, barbecue, desserts.

AWARDS: **2022

LE GUIDE
HACHETTE
DES VINS



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