



CHAMPAGNE

Méteyer

Père & Fils

- depuis 1860 -

TRADITION

In the respect of tradition.

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 8000 kg

VINIFICATION :

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

AGING :

Min. 3 years on wood laths

DOSAGE : 8g/l. BRUT

TASTING :

Robe : light gold
Nose : fruity and floral
Palate : well-balanced, fresh and light
Service temperature : 8-10° C

FOOD & WINE PAIRING :

Anytime,
Apertif, starters, pies, white meats

AWARDS:

2008



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