

# Instinct Meunier

*"A blanc de noirs from the Vallée du Petit Morin."*

## Grape variety

100% Meunier

## Dosage

brut nature

0 g/L

## Terroir

Clay-limestone with millstones and flints

## Plots

"Le Grand Morceau" combining 2 adjoining cadastral plots "Le Grand Not" & "Le Village Est" located in Talus-Saint-Prix

## Harvest

2020

Average age of the vines: 60 years

Annual production: 1.800 bottles

## Vinification

Grapes picked manually in search for an optimum sugar/acid in the berries

Followed by a traditional pressing

Spontaneous alcoholic fermentation with natural yeasts in 100% oak barrels over 5 years old and/or demi-muids

No malolactic fermentation

No fining, no chilling, no filtration

## Maturing

On lees in oak barrels for 6 months before bottling

## Bottle ageing

36 to 48 months in bottle

To drink within 3 to 5 years



## Food Pairing

Ideal with charcuterie, cheese, or Japanese vegetable tempura with teriyaki sauce.

## Tasting

Pale yellow colour. Expressive and very palatable nose of cooked mirabelles. Fresh palate with notes of pears and citrus. Finish in length that evokes melon and papaya.

## Service

To be served at 10°C

## Available size

Bottle (75cl)



## Livre des champagnes 2026 Gault & Millau - 89/100

"The expressive nose reveals fruity aromas of clementine, mango and pear, complemented by notes of nuts. There are also woody hints of chocolate, caramel and coffee, with a floral touch of lilac and cherry. On the palate, the fine bubbles give a soft attack. Its roundness is more reminiscent of a wine than a champagne, while retaining a lovely freshness. Enjoy it with a veal chop or cellar it for a while."

