

# Éclats de Meulière

"To evoke the nature of our clay-limestone soils with flints and millstones."



## Blend

60% Meunier, 30% Pinot Noir, 10% Chardonnay

## Dosage

extra-brut  
3,5 g/L

## Terroir

Clay-limestone with millstones and flints

## Harvests

50% harvest 2021 et 50% harvest 2022

Average age of the vines: 35 years

Annual production: 20.000 bottles

## Vinification

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

Followed by a traditional pressing

Spontaneous alcoholic fermentation by natural yeasts in stainless steel tanks (75%) and oak barrels over 5 years old (25%)

No malolactic fermentation

No fining, no chilling, no filtration

## Maturing

On lees for 6 months before bottling

## Bottle ageing

24 to 36 months in bottle

To drink within 3 to 5 years

## Food Pairing

Aperitif,  
a crab salad or sushi,  
cheese gougères...

## Tasting

Light yellow colour  
Nose of flintstone, fruits  
Fresh and mineral palate

## Service

To be served at 9°C

## Available size

Half bottle (37,5 cl)

Bottle (75cl)

Magnum (1,5L)



## Guide Hachette des Vins 2023 ★★★★★

"An addition of wines vinified in cask has given it a pleasant woody vanilla flavour with hints of passion fruit. Enhanced by a delicate effervescence, this flattering combination of ageing notes and exotic fruit carries through to a harmonious palate that is both round and fresh. An ageing process that respects the wine".



# Éclats de Meulière

*"To evoke the nature of our clay-limestone soils with flints and millstones."*



## Blend

60% Meunier, 30% Pinot Noir, 10% Chardonnay

## Dosage

brut nature  
0 g/L

## Terroir

Clay-limestone with millstone and flint

## Harvests

50% harvest 2021 et 50% harvest 2022

Average age of the vines: 35 years

Annual production: 4.000 bottles

## Vinification

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

Followed by a traditional pressing

Spontaneous alcoholic fermentation by natural yeasts in stainless steel tanks (75%) and oak barrels over 5 years old (25%)

No malolactic fermentation

No fining, no chilling, no filtration

## Maturing

On lees for 6 months before bottling

## Bottle ageing

24 to 36 months in bottle

To drink within 3 to 5 years

## Food Pairing

Aperitif,  
a crab salad  
or oysters...

## Tasting

Light yellow colour

Nose of citrus, grapefruit and lemon

Fresh and mineral palate

## Service

To be served at 9°C

## Available size

Bottle (75cl)



## Livre des Champagnes 2023 Gault & Millau - 93/100

"Notes of candied fruit, citron and mango. A beautifully mature wine with sweet, mouth-watering aromas. The bubbles are firm, the texture ultra smooth with a certain tenderness. The finish is tangy with citrus fruit and a hint of chalkiness. It's easy to imagine a sweetbread and apricot puff pastry."

