

Le Talus de Saint Prix

"Saint Prix, origin of our village close to the Petit Morin river, destroyed during the Religions wars and rebuilt on the slope (=talus)."



Assemblage

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

Dosage

extra-brut
5,5 g/L

Terroir

Clay-limestone with millstone and flint

Harvests

50% harvest 2019 et 50% harvest 2020

Average age of the vines: 35 years

Annual production: 6.000 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

36 to 48 months in bottle

To drink within 3 to 5 years

Food Pairing

Aperitif,
cheese like munster, maroilles...

Tasting

Lemon yellow colour
Nose of buttered bread, brioche
Fresh mouth reminiscent of pastries

Service

To be served at 10°C

Available size

Bottle (75cl)



Livres des Champagnes 2023 Gault & Millau - 92/100

"A beautiful set made of aromas with ripe fruit, yellow fruits and a fresh touch of lemon balm associated with a hint of sweet spices, green curry and cardamon. The mouth is relaxed, the dosage is adequate and the saline persistence is superb. Classic but magical pairing with a beautiful sole meunière with a dash of lemon juice."

