Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

FIL DE BRUME

"Like the fine bank of fog that blankets the Petit Morin valley in the morning."



Blend
80% Chardonnay, 20% Pinot Noir

Dosage
brut nature
0 g/L

Terroir
Clay-limestone with large flints

Harvests
Blends of two harvests

Average age of the vines: 35 years
Annual production: 5.000 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

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE
Certifié par FR-BIO-01 AGRICULTURE UE/NON-UE

Food Pairing
Aperitif,
toasts,
or seafood...

Tasting
Light yellow color
Lemony nose
Fresh palate with notes of white flowers mixed with citrus, flinty notes

Service
To be served at 9°C

Available size
Bottle (75cL)
Magnum (1,5L)

Gault&Millau LE LIVRE DES 10 ANS CHAMPAGNES 336 MAISONS 1486 FLACONS

Livre des Champagnes 2023 Gault & Millau - 92/100
"An almost smoky nose that recalls the umami character of dried meat and candied tomato, here combined with orchard fruit. Gourmet palate with good substance and a dotted bubble that brings its salient definition in persistence. A tracing, saline finish, carried by citrus fruits, lemon in particular. Serve with a fillet of beef Wellington, black tea-infused jus."

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INTERNATIONAL CHALLENGE 2025 DOUBLE GOLD GILBERT & GAILLARD

International challenge 2025 - Gilbert & gaillard
90 points - DOUBLE GOLD
"Clear pale yellow hue. Fruity and acidic nose that intensifies with aeration. The palate offers the same clarity, with a fresh and silky character. A well-crafted cuvée, with a pleasant salinity on the finish."