Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

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)."



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

Dosage
extra-brut
5,5 g/L

Terroir
Clay-limestone with millstone and flint

Harvests
Blends of two harvests

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

Certifié par FR-BIO-01
AGRICULTURE UE/NON UE

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)

Livre 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."