Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

LE DESSOUS DE LA CABANE

"To honour the parcel selected for the production of the red wine in the blend."



Blend
White wine made from 60% Meunier, 30% Pinot Noir, 10% Chardonnay and the addition of 15% red wine made from Meunier from the plot Le Dessous de la Cabane.

Dosage
brut
6 g/L

Terroir
Clay-limestone with flints

Vendanges
Blends of two harvests

Average age of the vines: 35 years
Annual production: 7.000 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 2 to 4 years

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

Food Pairing
With an aperitif
or with a fresh fruit dessert...

Tasting
Soft pink colour
Nose of red fruits
Light mouth reminiscent of a pastry, strawberry

Service
To be served at 9°C

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

Livre des Champagnes 2026 Gault & Millau - 90/100

"This seductive wine, with its pale colour, reveals a complex nose with notes of apple, redcurrant, raspberry and almond, which is enriched with aeration by floral (rose, wisteria) and fruity (tart cherry, melon) nuances. The palate is juicy and salivating, with a velvety texture and aromas of black fruit, eucalyptus and fresh herbs, complemented by hints of smoke. Its fine bubbles and controlled balance between roundness and tannic structure, enhanced by a hint of minerality, make it a perfect gastronomic companion, ideal with beef bourguignon or offal."