

Le Talus de Saint Prix

"Saint Prix, original village very close to the Petit Morin River, destroyed during the religion wars and re-built on the "talus" = slope "



Blend

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

Dosage

extra-brut
5,5 g/L

Terroir

Clay with limestones and flints

Harvests

50% harvest 2019 et 50% harvest 2020

Average age of the vines : 45 years

Annual production : 6 000 bottles

Vinification

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

Followed by a traditional pressing

Alcoholic fermentation in stainless steel tanks (75%) and oak barrels over 5 years old (25%)

Malolactic fermentation not realized

No fining, no cold stabilization, no filtration

Maturing

On lees 6 months before bottling

Ageing and potential storage

Aged in our cellars from 24 to 36 months in bottle

To drink within 3 to 5 years

Food Pairing

Goes well with aperitif,
cheese like munster, maroilles...

Tasting

Lemon yellow colour

Nose of buttered bread, brioche

Fresh mouth reminiscent of pastries

Service

To serve at 10°C

Format

Bottle (75cL)



Livre des Champagnes 2023 Gault & Millau - 92/100

"A lovely combination of ripe fruity aromas, yellow fruit and a fresh touch of lemon balm combined with a hint of sweet spices, green curry and cardamom. Loose on the palate, the dosage is right and the saline finish is superb. A classic but magical match for a fine sole meunière with a dash of lemon juice".

