Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

LES MARNES BLANCHES

"A blanc de blancs from a terroir of white marls and flints."



Grape variety
100% Chardonnay

Dosage
brut nature
0 g/L

Terroir
Clay-limestone with flints, millstones and white marls

Plot
"Les Vignes Douces" located in Talus Saint Prix

Harvest
Only one harvest

Average age of the vines: 40 years
Annual production: 1.800 bottles

Vinification
Grapes picked manually in search for an optimum sugar/acid in the berries
Followed by a traditional pressing
Spontaneous alcoholic fermentation with natural yeasts in 100% oak barrels over 5 years old and/or demi-muids
No malolactic fermentation
No fining, no chilling, no filtration

Maturing
On lees in oak barrels for 6 months before bottling

Bottle ageing
36 to 48 months in bottle
To drink within 3 to 10 years

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

Food Pairing
With aperitif,
sea food, oysters,
cheese like Comté, Parmesan...

Tasting
Very pale yellow colour
Delicate nose of white floral flavour
Mineral mouth, smoky with a lovely acidity

Service
To be served at 10°C

Available size
Bottle (75cL)

2025 Decanter WORLD WINE AWARDS BRONZE

Decanter World Wine Awards 2025 - 89/100 BRONZE
"Aromas of juicy lemon, toasted hazelnut and toast lead to sweet spices on a creamy, nutty palate with good length."