

# Éclats de Meulière

"To evoke the nature of our soils, clay-limestone mixed with flints and millstones"



## Blend

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

## Terroir

Clay-limestone with millstones and flints

## Harvests

50% harvest 2021 et 50% harvest 2022

Average age of the vines : 45 years

Annual production : 4 000 bottles

## Dosage

brut nature

0 g/L

## 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 18 to 24 months in bottle

To drink within 3 to 5 years

## Food Pairing

Goes well with aperitif,  
a crab salad  
or oysters...

## Dégustation

Light yellow colour

Nose of citrus, grapefruit and lemon

Fresh and mineral palate

## Service

To serve at 9°C

## Format

Bottle (75cL)

Magnum (1.5L)



## Livre des Champagnes 2023 Gault & Millau - 93/100

"Notes of candied fruit, citron and mango. A beautifully mature wine with sweet, mouth-watering aromas. The bubbles are firm, the texture ultra smooth with a certain tenderness. The finish is tangy with citrus fruit and a hint of chalkiness. It's easy to imagine a sweetbread and apricot puff pastry".



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## Blend

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## Terroir

Clay-limestone with millstones and flints

## Harvests

50% harvest 2021 et 50% harvest 2022

Average age of the vines : 45 years

Annual production : 20 000 bottles

## Dosage

extra-brut

3,5 g/L

## 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 18 to 24 months in bottle

To drink within 3 to 5 years

## Food Pairing

Goes well with aperitif,  
a crab salad or sushi,  
cheese gougères...

## Tasting

Light yellow colour

Nose of flintstone, fruits

Fresh and mineral palate

## Service

To serve at 9°C

## Format

Half-bottle (375mL)

Bottle (75cL)

Magnum (1.5L)



## Guide Hachette des Vins 2023 ★★

"An addition of wines vinified in cask has given it a pleasant woody vanilla flavour with hints of passion fruit. Enhanced by a delicate effervescence, this flattering combination of ageing notes and exotic fruit carries through to a harmonious palate that is both round and fresh. An ageing process that respects the wine".

