Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

ÉCLATS DE MEULIÈRE

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



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

Dosage
brut nature
0 g/L

Terroir
Clay-limestone with millstones and flints

Harvests
Blends of two harvests

Average age of the vines: 35 years
Annual production: around 4.000 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 3 to 5 years

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

Food Pairing
Aperitif,
a crab salad or sushi,
cheese gougères...

Tasting
Light yellow colour
Nose of flintstone, fruits
Fresh and mineral palate

Service
To be served at 9°C

Available size
Bottle (75cL)

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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CHAMPAGNE

ÉCLATS DE MEULIÈRE

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



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

Dosage
extra-brut
3,5 g/L

Terroir
Clay-limestone with millstones and flints

Harvests
Blends of two harvests

Average age of the vines: 35 years
Annual production: around 20.000 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 3 to 5 years

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

Food Pairing
Aperitif,
a crab salad or sushi,
cheese gougères...

Tasting
Light yellow colour
Nose of flintstone, fruits
Fresh and mineral palate

Service
To be served at 9°C

Available size
Half bottle (37,5 cL)
Bottle (75cL)
Magnum (1,5L)

LE GUIDE HACHETTE DES VINS 2027 ★

Guide Hachette des Vins 2027 ★
"The strong presence of Pinot grapes results in distinct aromas of ripe yellow fruit, which take on notes of stewed fruit on the palate. A straightforward Champagne with lovely finesse."