Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

INSTINCT MEUNIER

"A white wine made from black grapes from the Petit Morin Valley."



Grape variety
100% Meunier

Dosage
brut nature
0 g/L

Terroir
Clay-limestone with millstones and flints

Plots
"Le Grand Morceau", comprising two adjoining cadastral plots, "Le Grand Not" and "Le Village Est", situated in Talus-Saint-Prix

Vendange
Only one harvest

Average age of the vines: 60 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
Perfect with cold meats, cheeses or Japanese vegetable tempura served with teriyaki sauce.

Tasting
Pale yellow colour. An expressive and very appetising nose of cooked mirabelle plums. Fresh on the palate with notes of pear and citrus. A long finish with hints of melon and papaya.

Service
To be served at 10°C

Available size
Bottle (75cL)

Gault&Millau
LE LIVRE 2026
DES CHAMPAGNES

Livre des champagnes 2026 Gault & Millau - 89/100
"The expressive nose reveals fruity aromas of clementine, mango and pear, complemented by notes of nuts. There are also woody nuances of chocolate, caramel and coffee, with a floral touch of lilac and cherry. On the palate, the fine bubbles offer a smooth attack. Its roundness is more reminiscent of a wine than a champagne, whilst retaining a lovely freshness. Best enjoyed with a veal chop or left to age in the cellar for a while."