



COTEAUX CHAMPENOIS BLANC MEUNIER 2017

"Round and Flavourful wine"

WINE IDENTITY

APPELLATION : AOC Coteaux Champenois.

VINTAGE : 2017

VINE AGE : 40 years old

COLOR : white



WINEGROWING



BLEND :

100 % Meunier

VILLAGE : Moussy

PLOT : "Neuf Arpent"

EXPOSITION : South-Est

SUBSTOIL : chalky

Eco-friendly winegrowing conversion
to HVE-VDC

Manual Harvest : 2017

PRODUCTION : 138 bouteilles



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats

Malolactic fermentation

Bottling : 20/12/2018

AGEING : 15 months in oak barrels

TASTING



The colour stands out with an intense straw yellow, tinged with gold, a sign of fine maturity. Coppery highlights appear as the wine moves in the glass, reflecting the strong personality of this Meunier from old vines.



The nose opens onto a generous aromatic palette, where ripe fruit notes (pear, quince) mingle with beeswax and a subtle smoky touch from the barrel ageing. With aeration, hints of undergrowth and gentle spice further enrich a whole that is both powerful and refined.



On the palate, the wine immediately asserts its presence with a dense, fleshy body. The structure, still well present, provides grip and length, while well-integrated acidity maintains balance. The oak blends harmoniously into the whole, lending breadth and roundness, for a finish that is both powerful and lingering.

TASTING SUGGESTIONS

This Coteaux Champenois Blanc is best enjoyed between 10 and 12°C. Crafted from old Meunier vines, this cuvée has now reached its full expression. Its structure ensures a superb character and hold through 2026-2027.

FOOD AND WINE PAIRINGS

This gourmet wine pairs elegantly with pan-seared sea scallops, a morel mushroom risotto, or Bresse poultry in a cream sauce. It also marries beautifully with characterful cheeses such as an aged Comté or a Chaource.

