



Sanchez-Le Guédard
Meunier
Millésime 2012

Extra Brut
Meunier 100%
Vallée de la Marne - Damery

Aperitif Oysters Shellfish Fish Vegetables

Visual analysis

The luminous golden colour is enhanced by the sparkle of fine bubbles. A delicate halo crowns the surface. The presentation of this Cuvée is very poetic and delicate.

Olfactory analysis

The first nose is relatively timid, with grapefruit and fresh walnut, then after a few moments offers us notes of pineapple, coconut, malt...

It is an exotic and mischievous nose.

It then continues with intense aromas of white flowers (jasmine) and rhubarb.

After long minutes in the flûte, it continues to evolve with elderflower and rapeseed honey.

Taste analysis

The first impression on the palate is fresh and effervescent, then one appreciates the lightness of the wine's texture and its clear, sharp acidity, while the effervescence gradually fades.

This Meunier is surprising in its vigour and directness, with aromas of pineapple and passion fruit.

The combination creates a light and fluid texture, like a voile of tulle.

The final

The finish is tense, long (7 seconds), lively and neat.

Saline, it reveals the mineral and authentic character of Champagne and finishes with a sensation of grapefruit zest.

Verdict

3 plots and a great harvest for an extraordinary 2012 Meunier!

A surprising Millésime Champagne that will continue to evolve delightfully for another 20 years at least.

Airy and forthright, its personality is exceptional and conveys us completely into its terroir (Damery - Vallée de la Marne).

Serving and food pairings

It is ideal to serve this Champagne at 8° in a slender flûte to keep the temperature of the Champagne as long as possible and to enjoy the magnificent personality of the wine.

This Cuvée is perfect as an aperitif or after-work drink. It can be accompanied by savoury biscuits, crunchy vegetables, especially black radishes, and of course oysters, natural and well salted.

Other pairings in harmony: tuna tartare, fennel and orange salad, shrimp in citronette sauce, raw langoustine dressed simply with extra virgin olive oil and a pinch of salt, sea bass tartare with olive oil and toasted almonds.

Dosage: 3 g/l
- 1st fermentation:
50% Fût
50% Inox
- Malo: Yes
- Monocru: Damery
- Harvest: 100% 2012