



Sanchez-Le Guédard  
**Meunier**  
**Millésime 2013**  
**Parcellaire**

Extra Brut  
Meunier 100%  
Vallée de la Marne - Damery

Aperitif Seafood Shellfish Sea shell Fish carpaccio Fish Vegetables Cheeses

### Visual analysis

The color, with its intense golden hue, heralds a wine at the beginning of its maturity.

The fine and elegant effervescence feeds a delicate cordon of mousse on the surface, adding a touch of refinement to an already inviting presentation, enveloped in a sense of serenity.

### Olfactory analysis

The first nose, open and generous, surprises with a maturity more advanced than its visual aspect suggests. Aromas of baked apple, cinnamon, and nougat emerge, enriched by a hint of melting caramel, evoking the expression of Meunier at its peak.

With aeration, the profile evolves: it gains freshness with vibrant notes of Reinette apple and grapefruit zest, which invigorate the whole, while the prolonged aging on lees reveals nuances of biscuit and a subtle touch of cocoa.

A complex and multi-layered nose that unfolds with time and temperature, inviting patience.

### Taste analysis

The attack, with its brilliant vivacity, surprises with its tension. Effervescence and freshness come together to shape a taut, chiseled palate, supported by a precise acidic backbone.

Notes of honey and baked apple soften this energy, while a fine salinity emerges midway through the tasting, enhancing the wine's mineral intensity.

The overall impression is airy and fluid, yet well-structured, with a refined and compact texture reminiscent of the nobility of linen.

### The final

The finish leaves a distinctly mineral imprint. More saline than aromatic, it unfolds with beautiful persistence (6-7 seconds), marked by iodized accents and a chalky minerality that gives the wine a well-defined maritime signature.

A vibrant conclusion, rich in character.

### Verdict

This pure Meunier, seemingly classic at first glance, in reality reveals a unique and uncompromising personality.

The 2013 vintage, from a cool and late-ripening year (harvested in October), brings a distinctive tension where the grape variety fades to fully reveal the terroir. This single-plot Cuvée, made from grapes sourced from only three plots, expresses with precision the identity of its origin.

An authentic and demanding Champagne, capable of captivating connoisseurs in search of pure emotion.

### Serving and food pairings

Served between 10 and 12°C, in a flute with a wide bowl or, even better, in a wine glass, this Champagne fully reveals its tension and mineral intensity.

For apéritif, it pairs beautifully with homemade crackers, seaweed chips, or savory parmesan and citrus zest sablés.

As a starter, its freshness and structure complement crunchy crudités with garlic sauce, black radish salad, or white asparagus with citrus vinaigrette.

Seafood flavors create an ideal harmony with this Champagne: sea bass ceviche, scallop tartare, grilled octopus with crunchy fennel, marinated shellfish, seared tuna cubes, or a fish carpaccio such as sea bream or scorpionfish, enhancing its saline elegance. Finally, among cheeses, it finds a perfect balance with an aged farmhouse Cheddar, Humboldt Fog, or Berkswell, all of which enhance its finesse and minerality.

Dosage: 4 g/l

- 1st fermentation: 10% Fût - 90% Inox

- Malolactic: Yes

- Single Parcel: Les Vervannes

- Monocru: Damery

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