



Sanchez-Le Guédard
Meunier
Millésime 2014
Parcellaire

Extra Brut
Meunier 100%
Vallée de la Marne - Damery

Aperitif Sea shell White meat Mushrooms Parmesan cheese

Visual analysis

The deep golden colour, luminous and brilliant, immediately reveals the Champagne's maturity while retaining a beautiful sense of freshness. The discreet, elegant effervescence forms a fine ring of mousse at the surface. The overall impression is one of balance, maturity and natural elegance.

Olfactory analysis

The first impression is open, generous and immediately enticing.

Notes of baked apple, hazelnut, cinnamon and nougat emerge, accompanied by a delicate hint of butter caramel — an aromatic profile that beautifully expresses the character of Meunier at maturity.

With aeration, the bouquet gains in intensity and depth, revealing more complex notes of creamy morels and cocoa.

A rich and nuanced profile that shows a Champagne at the height of its aromatic maturity.

Taste analysis

The opening is soft and rounded.

The effervescence and freshness accompany the wine with subtlety, allowing its generous, fleshy character to come fully to the fore. A delicate roundness enhances its gourmand dimension without ever weighing down the palate.

The texture is rich and substantial while retaining remarkable finesse, evoking the softness and density of cashmere. An enveloping, refined sensation that beautifully expresses the maturity and generosity of Meunier.

The final

The finish is long, aromatic and mineral.

A fine salinity gradually emerges, accompanied by the dry, precise sensation of limestone, balancing the richness of the wine and extending the tasting experience with elegance.

Verdict

A pure Meunier 2014 of remarkable maturity and seductive character, where aromatic intensity, roundness and a refined, cashmere-like texture meet an elegant mineral imprint.

Its generosity and complexity make it a natural partner for mushrooms, white meats and creamy dishes, whose richness is elegantly balanced by the Champagne's freshness and salinity.

Serving and food pairings

Serve at around 10°C in a wide-bowled flute or, better still, a white wine glass, allowing its aromatic complexity, maturity and enveloping texture to reveal themselves fully.

As an aperitif, its roundness pairs beautifully with gougères or small savoury Parmesan choux.

At the table, the mature, gourmand character of the Meunier finds a natural affinity with a fricassee of porcini mushrooms, veal fillet with a delicate cream sauce, or roast chicken with mushrooms and aromatic herbs.

For a more refined pairing, seared scallops with Jerusalem artichoke cream and toasted hazelnuts create a beautiful harmony: the sweetness of the scallops echoes the wine's roundness, while the hazelnuts and Jerusalem artichoke complement its mature aromatic profile.

Dosage: 4 g/l

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

- Malolactic: Yes

- Single Parcel: Les Vervannes

- Monocru: Damery

- Harvest: 100% 2014

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