



CHAMPAGNE
ELEMART ROBION
TERRES DE FAMILLE

Les Monets

100% Meunier – Extra-Brut

TERROIR

- Lhéry, Vallée de l'Ardre
- Soil of the middle Lutheran period
- Altitude: between 150 m and 162 m
- Exposition : South-West

BLEND

- **Single grape variety: Pinot Meunier**
- **Single plot**
- Vendanges 2016

VINIFICATION

- Thermoregulated vats
- Malolactic fermentation performed
- Maturing on the lees
- Bottling : Mai 2017
- Poignettage
- Disgorging: Août 2020
- Dosage : 2 g/l

DEGUSTATION

- **Robe:** luminous and fairly fluid, pale yellow gold color with pale yellow highlights. The visual sensation indicates a fresh and nuanced wine.
- **The first nose** shows character and volume, expressing notes of orange blossom, almond, linden blossom, reinette apple, candied quince. When aerated Champagne reveals notes of blackberry, honey, Tonka bean, pear, candied grape, lime, blanched pistachio, fresh mirabelle plum, fresh blackcurrant, with hints of herbal teas.
- The contact in the **palate** is rich and fresh, with a creamy and melted effervescence.
- The **finish** is smooth, with the settling of a delicate dry matter and the return of aromas of red and black fruits.

IDEAL SERVING TEMPERATURE: 9-11°C

ACCORD METS ET VIN:

- Roasted John Dory filet, fingerling potatoes purée with ginger and coriander
- Pan-fried snow peas, semi-cooked tuna with honey and sesame
- Kale stuffed with turkey and vegetables

