



## *EMA*

### CHAMPAGNE EXTRA-BRUT PREMIER-CRU

Meunier harvested in 2018, Patricia's signature, a grape variety, an eponymous vintage from the estate, the expression of Meunier on its terroir.

**GRAPE VARIETY:** 100 % PINOT MEUNIER.

**BLENDING:** 100 % OF THE 2018 HARVEST.

**BOTTLING:** MAY 9, 2019. LIMITED.

**DISGORGING:** BETWEEN 6 MONTHS AND 1 YEAR.

**PREMIER CRU:** JOUY-LÈS-REIMS AND VILLE-DOMMANGE.

**DOSAGE:** EXTRA-BRUT 1.12 G/L.

**ALCOHOLIC LEVEL:** 12,5 %.

**EYE:** GOLDEN COLOR WITH VERY FINE BUBBLES.

**NOSE:** SLIGHTLY ACIDIC, YELLOW FRUIT (MIRABELLE PLUM, PEACH, ALMOND, HAWTHORN, CITRUS).

**PALATE:** THE YELLOW FRUIT NOTES ARE UNDERLINED BY A HINT OF HAZELNUT, AND ITS EFFERVESCENCE IS LIGHT AND SMOOTH ON YOUR PALATE.

**ACCOMPANIMENT:** FISHES, CRUSTACEANS, SCALLOPS.

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Excessive alcohol consumption is harmful to your health. Drink responsibly.