LES ARCANES DE JOY



EMA PAR MADAME

CHAMPAGNE NATURE
PREMIER-CRU

Meunier harvested in 2020 from the "Les Flameries" vineyard site; vinified in Champagne oak barrels (205 liters) from a Champagne cooperage.

GRAPE VARIETY: PINOT MEUNIER.

BLENDING: 100 % OF THE 2020 HARVEST.

BOTTLING: MAY 5, 2021, 240 BOTTLES.

DISGORGING: BETWEEN 6 MONTHS AND 1 YEAR.

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

DOSAGE: NATURE 0 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, CRUTACEANS, SCALLOPS.

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