

CHAMPAGNE



Michel Littière

A OEUILLY

Blanc de Meunier

100% Meunier

TERROIR :

100% village of Oeuilly, left bank of the Vallée de la Marne

Vineyard is certified High Environmental Value.

VINIFICATION :

Harvest 29 August 2022

Vinification in thermoregulated tanks in order to protect the identity of the terroir, including 13 % Pinot Meunier vinified and aged in wood.

100% of wine obtained from first press : « la cuvée »

Bottling april 2023

Dégorgement 25 july 2024

Dosage 6 g/l

TASTING:

This grape variety characteristic of the Marne Valley brings fruity and gourmet aromas.

This bottle will be particularly appreciated with crustaceans like crab or Lobster or accompanying a cheese (Comté)

Service 10 to 12 ° C



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