

# MÉLOMANE

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« *A greedy and acidulous champagne,  
real red fruits to be crunched.* »

## COMPOSITION

42 % made with Meunier  
30 % made with Pinot Noir  
28 % made with Chardonnay  
25 % made with red wine

70 % with Vintage 2023 + 30 % with reserve wine  
**Brut – 7g/l**

## MUSIC OF THE TERROIR

**Terroir** : Écueil - Montagne de Reims - 5.5 hectares.

**Classification** : Premier Cru.

**Soils** : Clay, Limestone, Loam and Sand.

**Pruning** : Cordon de Royat and Chablis.

**Certifications** : HVE and VDC (High Environmental Value and Sustainable Viticulture in Champagne) since 2021.

- Traceability to the plot from bottling.
- Check of maturity and picking by hand.
- Pneumatic press.
- Fermentations and chilling are made in stainless-steel vats.
- Blending of the wines and filtration are made before bottling.
- Ages in bottle and on the lies.

## INTERPRETATION

**THE EYE** - A beautiful lychee-colored robe with bright, shimmering reflections and a delicate mousse.

**THE NOSE** - An enticing aroma of fully ripe black fruits, complemented by a lightly spicy character and a touch of smoke.

**THE PALATE** - A remarkably balanced wine, both fresh, fruity, and generous. It charms with its well-controlled power and appealing richness on the palate.

## FLAVOURS RECITAL

During the meal.

**Harmonious pairing** - Herb crusted rack of lamb, grilled scallops with paprika, Salmon gravlax.

**Best wine and food pairing** - Chaource cheese and finely diced fresh strawberries.

## BOTTLE SIZES

Bottle - 75 cl - Brut

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