



CHAMPAGNE

Méteyer

Père & Fils

- depuis 1860 -

CARTE ARGENT (RÉSERVE)

The preserved tradition.

VINEYARD :

Trélou sur Marne - Marne Valley - southern hillside
High Environmental Value (HEV)
Age of the vines : 35 years old

BLEND:

34% Meunier, 33% Pinot Noir, 33% Chardonnay
5-10 % of reserve wines

SOIL :

Clay and limestone

PRUNING : short

Pinot Noir : système Royat
Meunier : système Vallée de la Marne
Chardonnay : système Chablis

HARVEST :

By hand, sorting on the vines

PRESS :

Automatic press of 8000kg

VINIFICATION :

Classic and traditional, in enamel coated steel vats
No malolactic fermentation

AGING :

Min. 5 years on wooden laths

DOSAGE : 8g/l. BRUT

TASTING :

Robe : golden, elegant
Nose : fruity and floral
Palate : developped, fresh, fruity, full-bodied, persistant
Service temperature : 8-10° C

FOOD & WINE PAIRING :

Anytime,
aperitif, starters, fish

AWARDS:

2016, 2017, 2018, 2019, *2021



39, rue de l'Europe 02850 Trélou-sur-Marne
+33 (0)3 23 70 26 20 contact@champagne-meteyer.com
www.champagne-meteyer.com