



CHAMPAGNE

Métayer Père & Fils

- depuis 1860 -

CUVÉE MARINE

The exception & originality.

VINEYARD :

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

BLEND:

25% Meunier, 25% Pinot Noir, 50% Chardonnay

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 8000 kg

VINIFICATION :

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

AGING :

Vintage 2018

DOSAGE : 8g/l. BRUT

TASTING :

Robe : golden, elegant
Nose : fruity and floral bouquet
Palate : well-balanced, elegant, fresh, smooth
Service temperature : 8-10° C

Food & wine pairing :

anytime,
aperitif,
fish, seafood, shellfish.

AWARDS: 2016, 2018, 2021



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