



# CHAMPAGNE

# Meteyer

# Père & Fils

- depuis 1860 -

## PRESTIGE

*The wine of the Kings, the King of the wines*

### VINEYARD :

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

### BLEND:

« Tête de cuvée »  
40% Pinot Noir, 60% Chardonnay

### SOIL :

Clay and limestone

### PRUNING : short

Pinot Noir : système Royat  
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. Harvest 2018

### DOSAGE : 8 g/l. BRUT

### TASTING :

Robe : golden straw yellow, elegant  
Nose : fruity and spicy  
Palate : well-balanced, complex, fresh, intense  
Service temperature : 8-9° C

### FOOD & WINE PAIRING :

Anytime,  
fish, foie-gras, mushrooms.

### AWARDS: 2009, 2019, 2021



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