



NOMINÉ - RENARD

CHAMPAGNE

Le M « édition limitée »

Blending

100% Pinot Meunier

100% Villevénard

Petit village au cœur des *Coteaux du Petit Morin*:

Soils

Clay-limestone and silica

Vineyards

Aged between 20 & 45 years, our estate is HVE certified ((environmentally friendly viticulture, grass cover and natural nutrients, mechanical work of the soil), our wish being to always give the wines the qualitative reflection of the terroir

Vinification

Alcoholic and malolactic fermentation in temperature-controlled stainless steel tanks Tartaric stabilization at -4°C for 12 hours then fine filtration on Kieselgur

Ageing

Mise en cave : 02 Juin 2020

30 mois on lees (disgorgement on Feb. 22nd 2023)

Dosage

6.8 g/l

Tasting

The colour, with its deep lemon yellow hue, is luminous.

The first nose is elegant and powerful. It evokes red fruits with small berries, pink grapefruit and caramelized apple.

After a few minutes of aeration, the wine becomes more indulgent by evoking hot butter, redcurrant jelly and apricot juice

Accords Mets/Vins

Served at 9-10°C, this beautiful cuvée will accompany gougères with cheese and sesame seeds or a lamb shank accompanied by a buttered leek and white cabbage.

