

Les Conardins

M E U N I E R S - M O U S S Y

GRAPE VARIETIES AND TERROIRS

- Plot named *Les Conardins* planted in 1965 in Moussy,
- Massal selection of meunier.
- Terroir composed of chalk and flint.
- South exposure.

VINIFICATION

- Low yield,
- Manual harvest and selection of the grapes,
- Direct pressing with selection of the first juices.
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in casks, frequent « bâtonnage » (stirring of the lees) and topping up.

AGING

- 8 months in oak barrels,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement.
- Partial malolactic fermentation,
- No fining and light filtration,
- Bottling with natural cork.

TASTING AND PAIRINGS

The pale rose-gold colour of this cuvee is intensely shimmering. Numerous trails of extremely small bubbles intersect before building a full foam necklace on the surface of the wine.

The first nose is very open and very fruity, offering aromas of strawberry, grenadine and white flowers which confirm the impression of freshness and elegance given by the visual analysis. Upon aeration, the wine expresses more exotic notes (passion fruit), but remains very elegant (rose, lily of the valley) on a gentle milky background (crème fraîche).

The attack is petulant, effervescent and delicate. Then, the palate reveals beautiful roundness, aromas of cherry, as well as natural tenderness, always with a great lightness and effervescence. All of these create a nice « mouthfeel », delivering a gourmet sensation as well as a crispy texture. The second part of the tasting is warmer.

The finish is long (around 8 seconds of persistence), clear and supple. It ends its journey on a minty freshness accompanied by a very soft and refreshing bitterness.

When served in a tall flute, this cuvee will bloom around 10°C. Delicious pairing with sushi, sashimi, octopus à la Provençale, raw ham or fine AOP goat cheese.

Tasting notes by Franck WOLFERT

C H A M P A G N E
T E L L I E R

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