

DC
DOM
CAUDRON
CHAMPAGNE

Conjuguers de Meunier
depuis 1929



SUBLIMITÉ 50/50 2009
LE MEUNIER CONJUGUÉ
AU CHARDONNAY

Rootstock 41B
Clay-limestone and clay-sandstone soil
Integrated culture
Harvesting by hand
Wine press Coquard 8000 kg
Cold settling 12h

BLENDING:

50 % Meunier / 50% Chardonnay
100% Harvest 2009
Full malolactic fermentation
Ageing in oak for Chardonnay before bottling (6 months)

DOSAGES:

Brut (9 g/l)

TASTING TEMPERATURE: 8-9°C

AVAILABLE IN: bottle

This vintage combines Meunier (50%) and Chardonnay (50%) aged in barrels from three Chardonnay wines. The time spent in the barrels enhances the village Chardonnay's unique features: round and delicious. A unique and refined champagne aged on laths for 9 years.

Food and wine pairings:

Treat your palate and pair Sublimité 50/50 with sophisticated dishes such as pan-fried foie gras or lobster.

Our culinary harmonies:

Salmon Tartare with pepper and tomatoes
Tomatoes and Mozzarella carpaccio with olive oil
Seafood & shellfish plate Snails & its vegetables & sorrel sauce
Fresh Salmon with Sorrel
Warm Goat cheese salad
Grilled Sardine with piperade
Sushis and Makis



WINEENTHUSIAST

92/100

Decanter

90/100



LE GUIDE
HACHETTE
DES VINS
2019

94/100

GUIA MELENDO DEL
Champagne *



Vinum*
EUROPAS WEINMAGAZIN

17/20

Gault&Millau*
l'expert gourmand

17/20

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PLEASE DRINK RESPONSIBLY

* Awards obtained with Sublimité 50/50 vintage 2008 or 2007