

DC  
DOM  
CAUDRON  
CHAMPAGNE

Conjuguers de Meunier  
depuis 1929



**CORNALYNE**  
**LE MEUNIER CONJUGUÉ**  
**AU FÛT DE CHÊNE**

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

**BLENDING:**

100 % Meunier  
Partial malolactic fermentation  
Partial vinification in oak barrels by Aquaflex  
Ageing in oak on lees before bottling (6 months)

**DOSAGES:**

Brut (9 g/l)

**TASTING TEMPERATURE:** 8-9°C

**AVAILABLE IN:** bottle & magnum

*Cornalyne unveils a new side to Meunier by winemaking 50% of it in oak barrels. The 300 litres barrels are toasted by Aquaflex (saturating the oak with water) to bring a subtle oaky note to this delicate fruity grape variety. The wine is stirred regularly throughout the ageing process to awaken the oaky personality on the nose and in the mouth. This Meunier combination is refreshing, delicate and complex. An original and gastronomic Blanc de Noirs for sophisticated palates!*

**Food and wine pairings:**

Get the full effect of Cornalyne and dedicate your time to relishing the flavour. Enjoy it with fatted chicken and morels or venison fillet with pepper sauce. Serve it with mature parmesan or morbier to elevate your cheese course.

**Our culinary harmonies:**

Scallops Carpaccio with burst of white truffle  
Thermidor Lobster  
Pan fried Foie Gras with amber Rum Sauce  
Champagne Lentil and duck breast

 **WINE ENTHUSIAST** **Decanter**  
91/100 92/100



 **Vinum** Champagne  
EUROPAS WEINMAGAZIN  
17,5/20 94/100



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PLEASE DRINK RESPONSIBLY