

DC
DOM
CAUDRON
CHAMPAGNE

Conjugueurs de Meunier
depuis 1929



ÉPICURIENNE
LE MEUNIER CONJUGUÉ
AUX VIEILLES VIGNES

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

BLENDING:

100 % Meunier (more than 50 years old vineyard)
Partial malolactic fermentation
Ageing on lees after alcoholic fermentation (5 months)

DOSAGES:

Brut (9 g/l)

TASTING TEMPERATURE: 8-9°C

AVAILABLE IN: bottle

Prestigious cuvée: a selection of best Meunier from vines over 50 years old aged on lees after alcoholic fermentation. This winemaking process gives the champagne its softness and smooth texture whilst the partial malolactic fermentation helps achieve the perfect balance of elegance. The concentration of Old Vines enables it to enhance any gourmet meal.

Food and wine pairings:

Experiment and pair this champagne as a still wine with a seafood or sushi platter. It is surprisingly delicious with roasted pineapple.

Our culinary harmonies:

Scallops with Corn velvety and orange zest
Cod and fish broth with saffron butter
Poule au pot
Epoisses, Livarot, Brie
Roasted Quails with mushrooms

GUIA MELENDO DEL
Champagne
92/100

Vinum
EUROPAS WEINMAGAZIN

17,5/20

 WINEENTHUSIAST

90/100

Gault&Millau
l'expert gourmet

16/20



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PLEASE DRINK RESPONSIBLY