

DC  
DOM  
CAUDRON  
CHAMPAGNE

Conjueurs de Meunier  
depuis 1929



## PRÉDICTION

### LE MEUNIER AU SINGULIER

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

**BLENDING:**

100 % Meunier  
Full malolactic fermentation

**DOSAGES:**

Brut Nature (0g/l) / Brut (9 g/l) / Demi-Sec (33g/l)

**TASTING TEMPERATURE:** 8-9°C

**AVAILABLE IN:** half-bottle, bottle, magnum & jéroboam

*Prédiction is made entirely of Meunier with a traditional winemaking method. It spends an average of 2 years ageing on laths. This cuvée was Champagne Dom Caudron's first creation. It embodies Passy-Grigny terroir and the unique features of the Meunier grape variety. The citrus and honey notes are signature of it. This is a champagne to enjoy anytime with pleasure.*

**Food and wine pairings:**

This wine is wonderful anytime although, naturally, it is the perfect match for a salmon steak in sauce.  
Venture off the beaten track and serve with a lemon meringue pie... Delightful!

**Our culinary harmonies:**

Aperitif with small shrimps marinated in pink grapefruit  
Fine de Claires Oyster  
Marinated Salmon  
Scampi Tartare with orange zest and Cheddar tile  
Carpaccio of marinated Beef  
Sea bass filet with pepper mint sauce and rolled vegetables  
Ash goat cheese with arugula chlorophyll.



Decanter  
90/100



WINEENTHUSIAST  
88/100

CHAMPAGNE  
90/100

Vinum  
17/20



Terre de Vins  
LA REVUE DU  
VIN  
DE FRANCE

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PLEASE DRINK RESPONSIBLY