



# TIERSAUDES MEUNIER

MILLESIME 2013

This single-plot cuvée "Les Tiersaude" is ephemeral Champagne since it has only been made once, in 2013. Harvested from a plot planted using massal selection in 1972, the Meunier variety reveals its mineral, floral and saline aspects here. Oft forgotten and sometimes even decried, Meunier is magical when nurtured without excess and yields are carefully managed.

CUVÉE : Champagne "Les Tiersaude" Brut nature (undosed)  
TERROIR : Siliceous-clay soil – plot planted in 1972

BLEND : 100% Meunier – Millésime 2013

DOSAGE REGIME : 0 g/l  
FORMATS : Bottle - limited edition of 1396 bottles

#### WINEMAKING :

Manual harvesting with sorting. Only the cuvee (juice from the first pressing) is selected. Vinification and maturing on the lees in barrels. Avoidance of malolactic fermentation.

#### TASTING :

Pale yellow with golden highlights. This Meunier Champagne offers an expressive nose with notes of fragrant flowers, such as honeysuckle or peony, followed by scents of garrigue, dried herbs and ripe lemon. The mouth glows with purity. All the originality of these cold clays is expressed by remarkable salinity and minerality in the mouth. The density of this Champagne's finish shifts it towards roasted yellow lemon flavours.

#### PAIRING :

This champagne from the Tiersaude locality provides a perfect match for dishes from the sea. Delight your guests by serving it with a king crab, a lobster al dente or a ceviche. Or, if you would rather enjoy this Champagne with a dessert, treat yourself by pairing it with a simple nut-based biscuit.

#### PRESS REVIEWS

2018 - Le Point Magazine: 16.5/20  
2018 - Vinum — Germany: 17.5/20



## CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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