Champagne Serveaux Meunier d'Antan Extra Brut NV

FCM008NV

Champagne Serveaux Fils

— Champagne, France

A rich, intense 100% Pinot Meunier champagne produced from 50 year old vines.

Production

Translating rather poetically as Meunier of Yesteryear this is one of the Terroir based cuvées created from 50-55 year old vines by the current 3rd generation custodians of the domaine. This 100% Pinot Meunier cuvée is made with reserve wines taken from 2014 (50%) and 2015 (50%). The 2014 is vinified in oak barrels and the 2015 was vinified in stainless steel before blending. No malolactic fermentation was allowed to happen which helps the wine to maintain the brightness of the Meunier. It is then bottled and left on the lees for about 8 years - far longer than appellation rules dicate for a non-vintage champagne. Dosage is very low at 2g per litre as the Serveaux siblings have found that these older vines producer inherently richer wines that don't need as much sugar to adjust the acidity.

Tasting note

Aromas of fresh pear, green tea and sweet brioche are bolstered by robust biscuit and toast flavours and an intensely rounded palate. Creamy and rich with a long finish.

Food Match

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Grape Varieties:
Pinot Meunier 100%

Suitable for:
Vegan