

DC

DOM CAUDRON

CHAMPAGNE

Conjuguers de Meunier
depuis 1929



Our culinary harmonies :

Scallops with Corn velvety and orange zest
Cod and fish broth with saffron butter
Scorpion fish broth and sliced leeks and turnips
Stew chicken stuffed with mushroom
Poule au pot
Duck cannelloni with morels
Chicken and its small potatoes with Livarot Chantilly
Roasted Quails with mushrooms
Veal stew and mashed butternut
Epoisses, Livarot, Brie truffé.

ÉPICURIENNE

LE MEUNIER CONJUGUÉ AUX VIEILLES VIGNES BRUT

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
Ageing on lees after alcoholic fermentation
during 5 months

DOSAGE: 9 g/l

TASTING TEMPERATURE: 9-10°C

Ready to drink

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!



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PLEASE DRINK RESPONSIBLY