

# DC

## DOM CAUDRON

CHAMPAGNE

Conjugeurs de Meunier  
depuis 1929



### Our culinary harmonies :

Aperitif with small shrimps marinated in pink grapefruit  
Fine de Claires Oyster  
Marinated Salmon  
Beetroot with goat cheese and mixed arugula salad  
Mild guacamole and shrimps  
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.



## 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

**DOSAGE:** 9 g/l

**TASTING TEMPERATURE:** 8-9°C

Ready to drink

**AVAILABLE IN:** half-bottle, bottle, magnum, jeroboam and demi-sec.

*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.



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PLEASE DRINK RESPONSIBLY