



M²
MEUNIER x MEUNIER

BLENDED ROSÉ - EXTRA BRUT

The cellar master's notes

« The name M² – Meunier x Meunier symbolise this alliance : a perfect square, an harmonious duo, a new dimension gave to the Vallée de la Marne signature grape variety. This is the singular meeting of two Meunier's faces, reunited in an elegant and audacious blended rosé »

Laurent Hostomme

Tasting



Deep, intense pink color.
Fine, sustained bubbles give rise to an attractive foam cord.



A charming nose dominated by the exuberance of red fruits, blackcurrant, raspberry and wild strawberry.



A fleshy ensemble, redcurrant both lively and delicate flavors are completing this red fruit basket to finish with a tangy finale of citrus tart peel.



Food & Champagne pairing

“This Champagne could be paired for a moment of pleasure with poached figs in strawberry juice, salmon lacquered with raspberries or a rhubarb, strawberry and almond tart.”

Technical characteristics

Grape variety

100% Meunier

Terroirs

Vallée de la Marne

Winemaking

Produced with white and red Meunier wines vinified separately, then blended before bottling.
Temperature-controlled alcoholic fermentation in stainless steel vats.
No malolactic fermentation.

Ageing

26 mois sur lies.

Dosage

Extra-Brut - 2.9 gr/L
2 to 4 months before shipment.