

LÉONTINE 2021

MG

CHAMPAGNE

Maurice GONEL

à Damery

*his Champagne is the perfect balance
between our soil and the finesse of our craftsmanship.
It is the sincere expression of our love for Meunier
and our respect for the land.*

”

100%

Meunier

Terroir: Damery

Soil: Clay-limestone soil is the cornerstone of this cuvée. Clay brings roundness and encourages the development of ripe fruit aromas, while limestone contributes minerality and freshness.

Harvest: 2021

Vinification: Our vines are harvested by hand with delicacy and selectivity; this work is the symbol of our commitment to excellence. We use a pneumatic press, combining tradition and modernity, to preserve the quality of the fruit throughout the process.

Aged in oak barrels for 12 months, then matured on lees for several years. This extended contact with the yeasts enriches the wine, adding complexity and roundness.

Dosage: Extra brut 2g/l

Format: 75cl bottle

Tasting notes: Full-bodied and generous, driven by the richness of ripe fruit, this Champagne is a true caress on the palate. Our terroir brings a beautiful freshness that perfectly balances the cuvée.

Food pairings: Ideal with dishes of bold flavours: scallop carpaccio, salmon tartare, sushi and sashimi, as well as fine Italian-style cured meats.

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