CHAMPAGNE
MENNETRIER

BRUT

LouiseM

BLENDING
100 % Chardonnay, grapes from the 2018 harvest.

AGEING
6 years

DOSAGE
10 gr/l

ALCOHOL
12,4 %

TASTING

Fine, generous foam. Rich, aromatic and complex.

Open nose with smoky, woody-vanilla and fruity notes white flesh and citrus fruits. Then come hints of exotic fruit jellies such as quince jam, melted over dried vanilla.

The attack on the palate is reminiscent of citrus fruits and the minerality of chardonnay.

Pleasant final harmony, beautiful expression of the typical characteristics associated with vinification under wood.

FOOD AND WINE PAIRINGS

Aperitif.

Pan-fried scallops with lemon or brown butter.

Free-range chicken roasted with cream and morel mushrooms.

Risotto with asparagus and parmesan shavings.

Cheese platters (Comté, Chaource...).

TASTING
Recommended within 18 months

SERVE FRESH
Approximately 8°

AWARDS

Selected by the Bettane+Desseauve 2026 selection

VITICULTURE DURABLE EN CHAMPAGNE

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

4 rue Champ Bourbon, 10200 Arrentières • Côte des Bar • France
contact@champagne-mennetrier.com • 03 25 27 13 01
champagne-mennetrier.com