



CHAMPAGNE TRUDON

À FESTIGNY



1 MONOCHROME, TRUDON REFERENCE

King of our vineyard, Meunier had to be revealed and unveil its potential with an unprecedented mono-grape cuvee: Monochrome.

Grape-variety: A strict selection of the most mature Meunier grapes and the oldest vines is achieved to make this grape-variety champagne.

Making process: A malolactic fermentation is partly carried out to respect the natural maturity of grapes. A small proportion of reserve wines allow us to keep the House style.

Bottling: Bottle

Visual, olfactory and taste examination:

- Monochrome presents a pale yellow colour animated by fine bubbles that feed a delicate ring. The visual sensation announces a fresh and nuanced wine.

- The first nose is delicate on quince, gala apple and orange. When aerated, it turns towards mineral and iodine notes, of violet and star anise followed by cassis, smoky.

- The approach in the palate is soft and fresh with a creamy and melted effervescence. This 100 % Meunier develops some pulpous and fleshy matter of stone fruits, raised by yellow apple and orange. The mid-palate is orchestrated by a minerality providing both chewing and fresh lightness. The finish is concentrated on a crunchy fruity matter, raised by floral, peppered and liquorice notes.

Culinary harmonies:

We suggest a service at a temperature of 9 to 11°C with our suggestions of culinary harmonies:

Courses:

*Pastry with green asparagus and scrambled eggs in curcuma
Salad of lentils from Champagne with smoked duck breast, vinaigrette of mango
Chicken in sweet and sour sauce with grapes*

Cheese:

Brie de Melun and Livarot