



## Ôdace Meunier

Méthode SOLERA

<b>Harvest</b>	: 2011 - 2019
<b>Grape variety</b>	: 100% Meunier
<b>Terroir</b>	: La Vallée de la Marne Clay - limestone soil
<b>Vinification</b>	: Alcoholic fermentation Malolactic fermentation
<b>Aging in cellar</b>	: 9 years
<b>Bottling</b>	: March 2020
<b>Disgorging</b>	: May 2023
<b>Dosage</b>	: 2g/L
<b>Degree of alcohol</b>	: 12.5°
<b>Total acidity / PH</b>	: 4.2g/L / 3.15Ph



This cuvee is a perpetual reserve of Meunier, it is a stripping of the thousand and one nuances testifying to the nine years spent maturing in our cellar.

A delicate perfume of mirabelle plum, at the beginning accompanied by some notes of dried flowers like verbena, give way to the more marked scents of bread crumb, sweet spices and honey.

On the palate we find the aromas perceived on the nose, with a multitude of flavors and a very beautiful length in the mouth.

It invites you to discover the energy and the multiple facets of the Meunier grape variety.

