

# At the origins of Meuniers

Alexis and Emile Piot, Christine's grand-father and great-grand-father, sold their grapes to Champagne Houses but kept some of them to elaborate still wines : **Coteaux Champenois wines.**

Coteaux Champenois wines represent the essence of the origin of the champagne. These non-sparkling wines played a key role in the evolution of the development of the champagne as we know it today. Under the name of the « **Indiscrète** », each of the three still wines reveals with elegance the secrets of our terroir of **Vincelles, in the Marne Valley.**

Our Indiscrettes are exclusively elaborated with **Meunier**, flagship grape variety of our winery. Their rarity is not only linked to the grape variety used but also to the **delicate and subtle expression of our terroir that it enables.**



## THE WHITE « INDISCRÈTE »

Based on the harvest 2015 and aged in oak barrels, this still wine reveals a rich aromatic bouquet mixing thyme and minty notes. The subtle toasted bread hints and the orange peel finale create a unique gustative harmony and a perfect balance.

*The White « Indiscrète » pairs perfectly with a fresh salmon carpaccio and a light vinaigrette base on mango and green lemon.*

## THE ROSÉ « INDISCRÈTE »

This rosé wine based on the harvest 2017 comes from a single-plot called « La Champagne ». It offers freshness and burnt notes which pair ideally with spicy dishes and grilled meats.

*The Rosé « Indiscrète » pairs with caramelized ribs or smokes and peppery charcuteries.*



## THE RED « INDISCRÈTE »

Aged during 15 months in oak barrels, this wine from the harvest 2018 sources his unique character from one very old single plot of more than 40 years old called « La Multière ». His oaky notes mix themselves harmoniously with liquorice and morello cherries which bring a fruity touch to balance the whole.

*The Red « Indiscrète » with its peppery notes pairs very well with the aromatic herbs of provençal stew.*

# *At the roots of Meuniers*

Our **Ratafia Champenois** is based on the **harvest 2019** where only the more mature grapes from a **single plot** were carefully selected.

The elaboration of this fortified wine is based on **fine champenoise**, a 40 degree alcohol obtained with grape juices, and is aged with patience during 4 long years in **oaky barrels** to favor finesse.



## HEDONIST NECTAR THE ROOT OF THE DREAM

**As its name « Hedonist Nectar » indicates, this Ratafia is far more than a fortified wine : it is an invitation to discovery and pleasure.**

« The root of the dream » refers to the source of our inspiration: Vincelles's terroir in the Marne Valley where our vines draw their unique character. Grounded deeply in our clay and limestone soil, the roots of our vines extract complex and intense aromas.

### VINCELLES ●

Its **amber and deep robe** attracts the eyes when the **powerful and complex nose** reveals greediness, voluptuousness and creaminess. Its finale, subtle and full of shades, leaves a **fruity print on the tongue**, extending the pleasure.

*Our mature and full-bodied ratafia pairs perfectly with dark chocolate.*

