

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.

