

CORNALYNE

Le Meunier conjugué au fût de chêne

An original cuvée! Powerful and elegant, it features Meunier grapes vinified in oak barrels with regular stirring. An excellent Blanc de Noirs for afterwork or a gourmet meal.

Terroir

Blending

Dosage

Vinification

Clay-limestone and clay-sandstone soil Vallée de la Marne 100% Meunier Blanc de Noirs Brut 6g/l

Partial malolactic fermentation

Partial vinification in oak barrels by

Aquaflex

TASTING NOTES

Les Limons de la Croix



To be tasted both as an afterwork and as part of a gourmet meal. SAINTE-

Eye

Champagne has a golden yellow color with lemon-yellow highlights. It is enlivened by fine bubbles that feed a delicate collar. The rather fluid disk is satin-like in appearance, revealing a deep luminosity. The visual sensation is rich and fresh.

Nose

La Folie Guibora

The first nose is frank and intense, with scents of pomme Tatin, candied lemon and fresh butter. Prolonged aeration reinforces the bouquet of candied orange peel, pistachio, tangerine, lime blossom, amarena cherry and bergamot. This offering is led by an iodized minerality with limestone accents.



GEMME

Mouth

The approach on the palate is supple, with a creamy, well-melted effervescence. Development follows a pulpy density of fruit, reminiscent of apricot, tangerine and mirabelle plum. Acidic tension ensures sufficient balance, and the cask coating provides a sensation of fullness and cohesion. The slender finish preserves this freshness, saline and iodized, with a tactile sensation of fine-grained dry matter, tender and savory.

Suggested culinary harmonies

Pan fried Foie Gras with amber Rum Sauce

Fatted chicken and morels

Mature parmesan or morbier

Grigny