

Le Pré de la Vallée  
La Folie Guibora  
Le Moulin de Ste-Gemme  
Le Semoigne  
La Colleterie  
Les Rosiers  
Les Forges  
Les Petits Grès  
Les Roises  
Fontaine Armon  
Fontaine des Riches  
Grugeard  
Tournant  
Mille en Parlent  
La Goudro  
La Fosse  
La Grosse Pierre  
La Galopinerie  
Les Millot  
Les Feuilleux  
La Besace  
La Colleterie  
Les Rosiers  
Les Forges  
Les Petits Grès  
Les Roises  
Fontaine Armon

DOM  
CAUDRON  
CHAMPAGNE



# ÉPICURIENNE

Le Meunier conjugué aux vieilles vignes

“Épicurienne : a selection of Meunier of the year, from vines over 50 years old, is aged on lees after alcoholic fermentation. This vinification brings roundness and suppleness to the wine. The partial malolactic fermentation allows to reach a perfect balance between aromatic concentration due to the old vines and freshness.”

## Terroir

Clayey-limestone  
and sandy-clay soils  
and marl  
Vallée de la Marne

## Blending

100% Meunier  
Old vines over 50  
years old

## Dosage

Brut 8 g/l

## Vinification

Partial malolactic  
fermentation  
Thermoregulated  
stainless steel vat

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME WITH MODERATION

# TASTING NOTES

*To share with friends or family*



## Eye

This Champagne has a pale yellow-gold in color, with light straw-yellow highlights. The limpid, fairly fluid disk reveals fine bubbles that lively feed a delicate collar. The visual sensation announces a fresh, rich wine.

## Nose

The first nose shows an elegant floral profile with scents of lime blossom and lily of the valley. This nose is enriched by fruity scents such as lime, apricot and sweet almond. The sensation is original and gourmand.



## Mouth

The approach on the palate is supple and fresh, with a creamy effervescence. A lovely density of fruit pulp develops on the palate. This greedy impulse is well structured around a sparkling acidity accompanied by racy limestone and clay minerality. The whole gives a sensation of crunchy fruit that lingers on the finish.

## Our culinary harmonies

*Sushis & Makis*

*Cod in lemon sauce*

*Époisses and Livarot*