

PRÉDICTION

Le Meunier au singulier

Prédiction is a 100% Meunier made by traditional vinification. It has an average of 2 years of ageing on laths. This cuvée is the first creation of Champagne Dom Caudron, the one that embodies the terroir of Passy-Grigny and the particularity of its Meunier grape variety... Its citrus and honey notes are its typical attributes. A Champagne of conviviality and pleasure.

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Ter	roir

Clay-limestone and sandy-clay soils Vallée de la Marne

Blending

100% Meunier Blanc de Noirs

Dosage

Brut 9 g/l

Vinification

Complete malolactic fermentation Thermoregulated stainless steel vat

TASTING NOTES

Simple to taste, perfect for moments of conviviality.



Eye

A pale vellow gold color with light vellow reflections. It is animated by fine and lively bubbles that feed a delicate cordon.

Nose

The first nose is fresh and fruity, with greedy smells of stone fruits on a background of very elegant limestone minerality. The olfactory sensation is rich and nuanced, very pleasant.

Mouth

La Goudronner

The approach in mouth is supple with a creamy effervescence. The wine opens with a fruity density reminiscent of citrus fruits. The dosage respects this citrus freshness to offer us an elegant and tender finish.

Our culinary harmonies

Salmon Toast

Marinated beef carpaccio

Ashen goat

Armon

e Moulin

Grigny