

LE NOYER CORNAIL VENDANGE 2020 75 cl

BLEND

100%

Meunier

A terroir: Festigny, a grape variety: Meunier and one harvest: 2020.

Limited edition of 3,495 bottles.

THE TERROIR

This parcel of Meunier was planted mainly in 1974 by Josiane and Gilbert Mignon, the 4th generation of the Mignon family, over a total area of 45.82 ares in the village of Festigny. These old vines thrive on clay-limestone soil.

VINIFICATION

Hand-picked, pressed close to the vines and vinified in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation and full malolactic fermentation.

Extra Brut dosage of 4.5g/L.

AGEING

Aged in our cellars at a constant temperature of 12°C for 36 months.

HARVEST 2020

A year of contrasts! The autumn and winter were very rainy, followed by a dry spring with little rainfall. From the beginning of June, rain in the form of showers and thunderstorms poured down heavily, heralding the arrival of diseases. However, on 31 July, temperatures peaked at 40°C, heralding the beginning of a dry spell, leading to an early harvest which began on 24 August.

TASTING NOTES

A golden yellow colour. Persistent mousse, cordon of fine bubbles. A complex and sunny nose. It opens with subtle stone fruit notes, light spices and a magnificent mineral framework. A clean attack and a creamy mousse. The Meunier reveals surprising structure and length, with a salivating limestone finish.

