

LA VALLÉE

LE MEUNIER

And in the middle flows a river: the Marne. Sinuous, peaceful, it crisscrosses the middle of the undulating hillsides, making the junction between the northern and southern part of the Champagne vineyards

Its long course takes you to the villages of Aÿ, Dizy, Damery, Fleury-la-Rivière, or even Venteuil. Each of these villages are a piece of the EDOUARD PRETROT puzzle: an immense variety of plots of vines offering a wide possibility of blending.

LA VALLÉE symbolizes the richness of this valley.

Here, the dominant grape variety is Meunier. Associated with a clay-limestone soil, sandy in places, it offers roundness and richness to the wines that come from it, delicacy and exoticism, between subtle fruitiness and aromatic complexity. A rather rare grape variety throughout the world, which Champagne has made famous.

TECHNICAL DETAILS

- vinification in stainless steel vats
- Aged for an average of 30 months on lees
- alcoholic and malolactic fermentation completed
- Dosage: 5 g/L
- 30% to 40% reserve wines
- Alcohol level: 12% ABV

TASTING NOTES



pale yellow gold with straw yellow highlights



fresh, clean and frank with notes of peach and pear



acidulated and greedy, a sweetness coats the mouth and enhances the aromas of pear and biscuit

FOOD PAIRING

Interesting as an aperitif, serving with slice of Pata Negra EDOUARD PRETROT LA VALLÉE will flourish on a risotto of chanterelles, a foie gras creme brulee, a truffled Brie.

ÉDOUARD
PRETROT
CHAMPAGNE



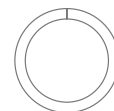
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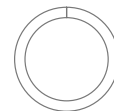


BLEND

Chardonnay



Pinot Noir



Pinot Meunier



BOTTLE
AVAILABLE



0.75L

1.5L

3L