



VALKYRIE

SELECTIONS

JEAUNAUX-ROBIN



ECLATS DE MEULIÈRE NV

CHAMPAGNE JEAUNAUX-ROBIN || Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeauxaux, now run by husband and wife Cyril & Clémence Jeauxaux-Robin. The estate is only 5.7 hectares (the family's backyard) in the village of Talus-Saint-Prix in La Vallée du Petit Morin. Vines are approximately 40 years of age (considered ancient by Champagne standards) on flint-rich, silex soil. The farming is meticulous, currently undergoing organic certification and practicing biodynamic viticulture.

LA VALLÉE DU PETIT MORIN || Located south-west of the Côte des Blancs, La Vallée du Petit Morin is named for the Le Petit Morin river - a tributary of the Marne - that runs through the region. The village of Talus-Saint-Prix is composed of 39 hectares of vineyards planted on south-facing slopes some distance away from the riverbed. It is known for remarkable minerality, attributed to the characteristic flint in the soils. Also of note, the village is especially susceptible to frost, favoring Pinot Meunier vines which have proven more resilient and able to dodge the spring hazards.

ECLATS DE MEULIÈRE EXTRA BRUT NV ||

BLEND | 60% Pinot Meunier, 30% Pinot Noir & 10% Chardonnay

VINEYARDS | Eclats de Meulière means "burst of millstone" recalling the nature of soils which are calcareous clay with little flints and millstones. Vineyards are located on the 5.7 ha in the Petit Morin Valley at the south-east of Côte des Blancs.

WINEMAKING | Traditional wild yeast fermentation in stainless steel and foudre (20%) followed by lees aging with bâtonnage for six months. Secondary fermentation and further aging on the lees for 30 months.

ALCOHOL | 12%

BAR CODE | 3760228700133

PRESS | 90 WA & 91 VIN

"Disgorged in January 2018, the NV Extra Brut Éclats de Meulière opens in the glass with a gently reductive nose of smoky orchard fruit, wheat toast and iodine. On the palate, it's medium to full-bodied, bright and incisive, with a ripe core of fruit underpinned by a tangy spine of acidity, concluding with a saline, mouthwatering finish."

