

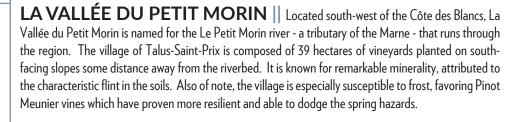
JEAUNAUX-ROBIN





INSTINCT MEUNIER NV

CHAMPAGNE JEAUNAUX-ROBIN Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeaunaux, now run by husband and wife Cyril & Clémence Jeaunaux-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.





BLEND | 100% Pinot Meunier

VINEYARDS | From a single plot - "Le Grand Morceau" - of 55 year old vines on clay/limestone soil with small flints. This inaugural bottling is from the 2015 vintage exclusively.

WINEMAKING | Traditional wild yeast fermentation in oak barrels (over 10 years old) followed by lees aging with bâtonnage for six months - no malolactic. Secondary fermentation and further aging on the lees for 3 years. No dosage - brut nature.

ALCOHOL | 12%

BAR CODE | 3760228700188

PRESS | 93 JS - 91 WA - 91 VIN

"Barrel fermented and disgorged without dosage in January 2019, the NV Brut Nature Instinct Meunier is showing well, mingling aromas of yellow orchard fruit, red apple, brioche and chamomile with hints of fresh pastry, toasted almonds and struck flint. Medium to full-bodied, vinous but incisive, it's a chalky, racy wine with plenty of structuring dry extract and a tangy spine of acidity."

