TERROIR

Boursault

75 ares, vines over 55 years old

Soil: chalk and clay-limestone

Aspect: North/South and East/West

vigneron indépendant

AGEING

Burgundian barrels (2 to 4 wines)

Full malolactic fermentation

7 months on lees

1 bâtonnage

CŒUR DE MEUNIER

Cœur de Meunier offers an interpretation of Meunier from the clay-limestone and chalk terroirs of Boursault. From the 2023 vintage, this cuvée reflects a warm vintage, marked by advanced ripeness and excellent sanitary conditions. Vinified and aged in barrels, the wine is accompanied by gentle micro-oxygenation, allowing the living to guide its evolution. A wine of substance, where Meunier expresses itself with generosity, structure and natural balance.



1 631 BOTTLES
78 MAGNUMS

100 % Meunier
Harvest 2023
Dosage : 1,6 g/L

CHAMPAGNE
la Villesenière

GASTRONOMIC CHAMPAGNE: RIPENESS • GENEROSITY • STRUCTURE

TERROIR

Located in the village of Boursault, the parcels are rooted in clay-limestone soils with a strong chalk component. The varied aspects promote an even ripening of the Meunier. Organic practices, combined with biodynamic-inspired approaches, support the vine without constraint, allowing the terroir to express itself freely. This context gives rise to wines combining freshness and generosity.

VINIFICATION & AGEING

The grapes, in impeccable sanitary condition, are pressed with precision to select the heart of the cuvée. Settling is carried out without enzymes. Fermentation takes place in oak barrels, with full malolactic fermentation. Crafted with minimal intervention, the wine evolves in barrel for around seven months on fine lees, with a light bâtonnage. The micro-exchanges with the wood support the wine through a gentle micro-oxygenation process.

TASTING PROFILE

STRUCTURE : a supple and ample base, marked by the ripeness of the vintage, with a defined volume.

TEXTURE : generous, driven by the gourmand character of Meunier, supported by a fine salinity.

PALATE : a smooth and enveloping attack, evolving towards a more balanced and structured mid-palate.

FINISH : persistent, marked by fine bitters that extend the palate.

PAIRINGS : white meats, light sauces, seasonal cuisine.

KEY DATA

Grape variety	100 % Meunier
Vintage	2023
Origin	Boursault
Vine age	Over 55 years old
Surface area	75 ares
Aspect	North/South and East/West
Soil	Chalk and clay-limestone
Ageing	7 months in 228 L barrels
Malolactic fermentation	Full
Bottling	April 2024
Disgorgement	XXX 2026
Dosage	1,6 g/L
Alcohol	12,5 %
pH	3,16
Total acidity	3,82 g/L H_2SO_4
Volatile acidity	0,57 g/L
Total SO_2	35 mg/L

FOR ALL COMMERCIAL INFORMATION, AVAILABILITY AND PRICES

CHAMPAGNE la Villesenière