



## PIERRE-HENRI

*Power and Complexity*



**Variety :** 100 % Pinot Meunier

**Crus :** Reuil, Châtillon sur Marne




**Vinification :** 1st alcoholic fermentation only in new oak barrels with 5-6 wines, no malolactic fermentation, with lees-stirring then barrel storage for 10 months.

**Aging :** blending of two different harvests and then nine years ageing.

**Specificities :** Selection in vineyards over 50 years old only based on the unique and ultimate Champenois cépage: Pinot Meunier. The name "Pierre Henri" is a combination of the names of our two ancestors who started growing wine in the early 20th century.

**Dosage :** 2.5g/L  
Extra-Brut

### Tasting :

-  : Dark yellow with light pink reflections
-  : Toasted and brioched nose, intense and tasty
-  : Notes of candied fruits and pears. A powerful and expressive wine

**Wine pairings :** Champagne for your exceptional meals. It will ideally accompany a guinea-fallow, shellfish or a trilogy of foie gras.

### References :

- Gault Millau 2024 : « the mouth shows a beautiful maturity highlighted by elegant bubbles. »
- Dussert G. 23 : « Very good palate. Champagne suave combining finesse and structure. »
- Dussert G. 22 : « very good mouth, [...]suave combining finesse and structure»
- V&G: "Very nice product."
- Revue des Vins de France: « the best pinots meuniers, offbeat wine, vinified in barrels »
- Gault Millau: 86
- Vins magazine: "tinted robe with amber reflections, very pure white-fleshed fruits nose. Many charms."
- Gastromania: "powerful, heady"
- Magazine Wino: Grand Prix 2015 Zloty Medal, gold medal
- Recommended by Decanter World Wine Awards 2016

