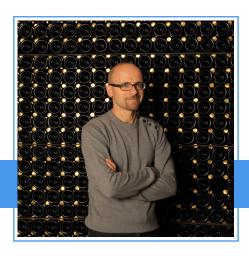


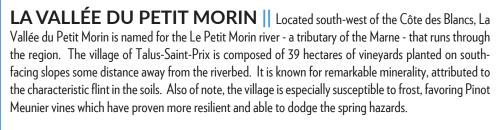
JEAUNAUX-ROBIN





ROSÉ LE DESSOUS DE LA CABANE 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 | 60% Pinot Meunier, 30% Pinot Noir & 10% Chardonnay

VINEYARDS | "The underside of the hut" is a plot where the Pinot Meunier is harvested for the red wine that gives this cuvée its color. Vines are an average age of 45 years on calcareous clay soils.

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

ALCOHOL 12%

BAR CODE | 3760228700058

PRESS | 90 WE & 92 WA

"The latest rendition of Le Dessous de la Cabane is performing very well indeed, unwinding in the glass with notes of smoky blood orange, pomegranate and dried flowers. It's medium to full-bodied, with an ample but crisp core of fruit, ripe but tangy acids and terrific concentration, with a long, sapid and mouthwateringly direct finish. It's among the most compelling of these recent releases from this under-the-radar grower."

