

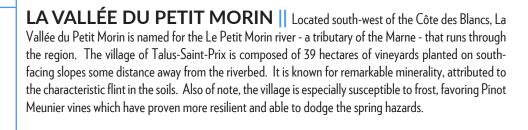
JEAUNAUX-ROBIN





LE TALUS DE SAINT PRIX 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.





LE TALUS DE SAINT PRIX EXTRA BRUT NV ||

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

VINEYARDS | "Le Talus de Saint Prix" means "the slope of Saint Prix" referring to the slopes on which the vineyards are planted in the village of Saint Prix, in the Petit Morin Valley. 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 42 months.

ALCOHOL | 12%

BAR CODE | 3760228700126

PRESS | 92 WE

"With the high percentage of Pinot Meunier typical of the producer, this Champagne is already ripe and smooth. The acidity and dry edge that come from its low dosage are finely integrated, framing its ripe white and citrus fruit. Drink now."