VALKYRIE
SELECTIONS

JEAUNAUX-ROBIN

ECLATS DE MEULIÈRE 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.

LA VALLÉE DU PETIT MORIN || Located south-west of the Côte des Blancs, La Vallée du Petit Morin is named for the Le Petit Morin river - a tributary of the Marne - that runs through the region. The village of Talus-Saint-Prix is composed of 39 hectares of vineyards planted on south-facing slopes some distance away from the riverbed. It is known for remarkable minerality, attributed to the characteristic flint in the soils. Also of note, the village is especially susceptible to frost, favoring Pinot Meunier vines which have proven more resilient and able to dodge the spring hazards.

ECLATS DE MEULIÈRE EXTRA BRUT NV ||

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

VINEYARDS | Eclats de Meulière means "burst of millstone" recalling the nature of soils which are calcareous clay with little flints and millstones. Vineyards are located on the 5.7 ha in the Petit Morin Valley at the south-west of Côte des Blancs.

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

PRESS | 91 VIN

"This is a good example of bubbly from the relatively less-known part of the Champagne Appellation of Vallée du Morin, just north of the Côte de Sézanne, characterized by the usual chalky-marly soils of the region, but that here have also noteworthy flint content. At once bright and fresh but also ripe and tactile, this very flavorful Champagne is a 60% Pinot Meunier, 30% Pinot Noir and 10% Chardonnay blend. This may not be the last word in refinement (the Pinot Meunier delivers size and flesh but perhaps not quite the elegance that Chardonnay might), but there's a lot of Champagne in this bottle for the money. Well done.."