



# VALKYRIE SELECTIONS



## JEAUNAUX-ROBIN



## FIL DE BRUME NV

**CHAMPAGNE JEAUNAUX-ROBIN** || Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeaux, now run by husband and wife Cyril & Clémence Jeaux-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.

### FIL DE BRUME BRUT NATURE NV

**BLEND** | 80% Chardonnay & 20% Pinot Noir

**VINEYARDS** | Fil de Brume means "Wire of Mist," inspired by the mist banks that top the valley in the early morning. Vineyards are located on the 5.7 ha in the Petit Morin Valley at the south-east 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 42 months.

**ALCOHOL** | 12%

**BAR CODE** | 3760228700157

**PRESS** | 91 WE & 90 WA

"Disgorged in March 2017 with no dosage, the NV Brut Nature Fil de Brume offers up a lively bouquet of lemon oil, smoky green apples and oyster shell and shows little discernible evolution despite its time on cork. On the palate, it's medium to full-bodied, racy and incisive, built around a bright spine of ripe but assertive acidity, with a pinpoint mousse and a mouthwateringly chalky finish."

