



# VALKYRIE

SELECTIONS



## 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 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.

### 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."

