



GRAND MEUNIER



BEAUMONT DES CRAYÈRES
CHAMPAGNE

GRAND MEUNIER

EXTRA-BRUT

*Generous, seductive
and precise*



Bright golden color with straw yellow tints
and delicate threads of glistening bubbles.



The rich and fresh nose
exudes notes of greengages underpinned
by honey, butter and brioche.



**The palate is creamy, fruity,
intense and precise**
with notes of peach, plum,
pear and candied red fruit.

Elegant, fresh
and honeyed finish.



BLEND

Blanc de Noirs,
100% Meunier.

VINIFICATION

100% first press juices,
Dosage : 5g/l,
Ageing : minimum
3 years.



PAIRING SUGGESTIONS

The perfect choice with baked white
fish with new potatoes or some young
fruity comté.



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