



FLEUR DE MEUNIER

VINTAGE 2016
COMPOSITION N°9

Luscious, Fruity and Expressive



SPARKLING STRAW GOLD ROBE
WITH ELEGANT AND FINE
BUBBLES.



EXPRESSIVE NOSE WITH
FLORAL NOTES OF ROSES,
CINNAMON AND FIGS.



CHISELLED AND DELICIOUS ON THE
PALATE, WITH NOTES OF GINGERBREAD,
BRIOCHE, APRICOTS AND MIRABELLE
PLUMS HIGHLIGHTED BY DELICATE
TOUCHES OF CITRUS FRUIT.

THE FINISH IS TIGHT
AND LINGERING.

PAIRING SUGGESTIONS

IDEAL WITH SEAFOOD, IT GOES WONDERFULLY
WITH FILLET OF SOLE WITH A CITRUS SAUCE
OR MATURE PARMESAN CHEESE.



BLENDING

VINTAGE 2016,
BLANC DE NOIRS,
100% MEUNIER.

VINIFICATION

100% «COEUR DE CUVÉE»
(HIGHEST QUALITY FIRST PRESS JUICES)
DOSAGE: 0g/L - BRUT NATURE
AGEING: 8 YEARS.

OF THE 9 COMPOSITIONS CREATED BY OUR CELLAR MASTER, COMPOSITION NO. 9 WAS SELECTED AS IT PERFECTLY
MATCHES THE BEAUMONT DES CRAYÈRES STYLE OF WINE.

BEAUMONT DES CRAYÈRES
CHAMPAGNE

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