

## DOMAINE FRANCIS ORBAN Extra Brut

From a very early age, Francis Orban knew he'd follow in the family tradition of tending Pinot Meunier vines on the sandy, clay-rich soils of the Marne Valley. Too long seen as "just" a blending grape in other Champagne regions, Pinot Meunier has pride of place here. Nearly 90% of Francis' vineyards are dedicated to this singular grape, as it is in the Marne where Pinot Meunier reaches its full potential. Above all, when allowed to shine as a single-varietal Champagne, Pinot Meunier delivers a vinous wine full of fresh fruit and lightly spiced with notes of vanilla and pepper. Full-bodied, vivacious and pure, it is a Champagne for true gourmands, who appreciate its flexibility at the table.

**WINERY:** Domaine Francis Orban **WINEMAKERS:** Francis Orban

ESTABLISHED: 1929

**REGION:** FRANCE • Champagne • Leuvrigny

**APPELLATION:** Champagne AOC **BLEND:** 100% Pinot Meunier

**VINEYARDS:** Estate vineyards total 18 acres, facing south, in and around the villages of Leuvrigny and Sainte-Gemme. Soils are rich in sand and clay, a mix that suits Pinot Meunier vines well and explains why the Marne is the centerpoint of Meunier production.

**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested. Pressed directly; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Malolactic conversion allowed. A blend of 50% vintage wine from 2015 and 50% reserve wine from 2014, 2013 and 2012. Aged for three years in bottle. Dosage 3 g/L.

**TASTING IMPRESSIONS:** Aromas of orchard fruit, light herbs, brioche, pepper. Fruity and juicy, with ripe citrus and apple flavors. Vibrant and very long.

**PAIRING SUGGESTIONS:** As an aperitif; with sushi or other fresh seafood; dishes with cream sauce; white meat; very flexible at the table

