

CHAMPAGNE

EXTRA BRUT ROSÉ

FRANCIS ORBAN
SINCE 1929PROPRIÉTAIRE RECOLTANT
PRODUCE OF FRANCE

DOMAINE FRANCIS ORBAN

Extra Brut Rosé

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 gourmards, 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.

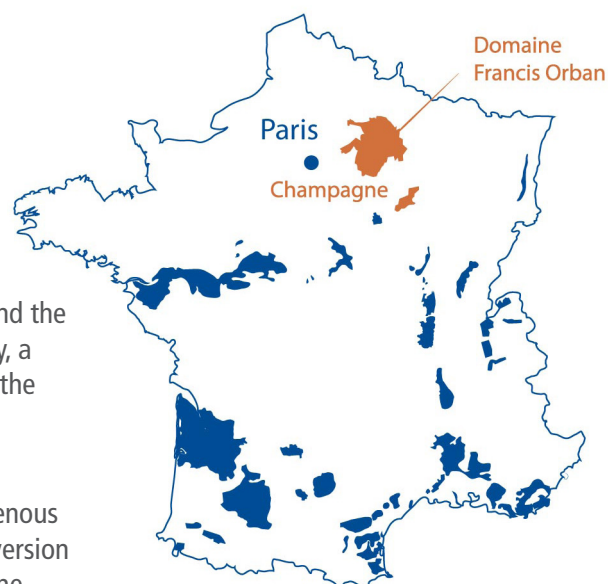
AGE OF VINES: 30-40 years

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 2017 and 50% reserve wine from 2016, 2015 and 2014. Pinot Meunier still red wine added (14% of blend) for color. Aged for three years in bottle. Dosage 3 grams/L.

TASTING IMPRESSIONS: Aromas of red currant, watermelon, wild strawberry, spring flowers. Fresh, bright and perfectly balanced; red fruits and citrus, light brioche, spice.

PAIRING SUGGESTIONS: As an aperitif; with air-cured meats or terrines

NOTES: This Champagne is an exclusive to North Berkeley Imports



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