

CHAMPAGNE

EXTRA BRUT ROSÉ

FRANCIS ORBAN  
SINCE 1929PROPRIÉTAIRE RECOLTANT  
PRODUCE OF FRANCE

# DOMAINE FRANCIS ORBAN

## Extra Brut Rosé NV

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.

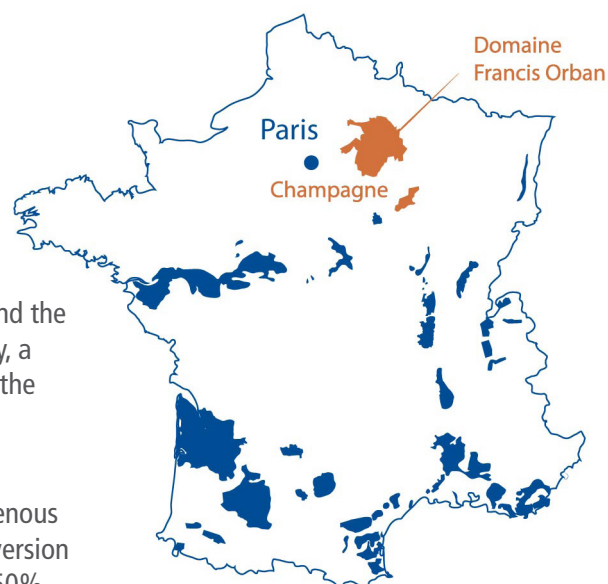
**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested. Pressed directly; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Malolactic conversion allowed. Pinot Meunier still red wine added (14% of blend) for color; 50% reserve wine added. 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



## NORTH BERKELEY IMPORTS

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