

## DOMAINE FRANCIS ORBAN

### Coteaux Champenois Blanc

### 'Les Hauts-Beugnets' 2022

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, 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, 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:** Coteaux Champenois AOC

**BLEND:** 100% Pinot Meunier

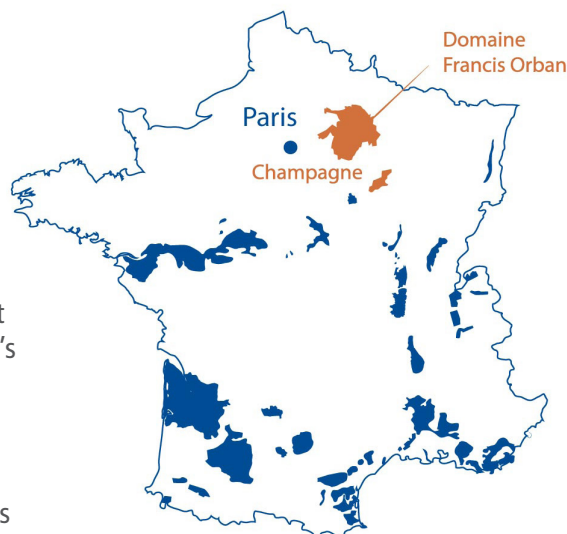
**VINEYARDS:** A selection of fruit from vineyard 'Les Hauts Beugnets,' a plot just under one acre of land, located in Leuvrigny, winemaker Francis Orban's home village. Soils include green (iron-rich) clay, Lutetian limestone and Cuisian sand.

**AGE OF VINES:** 60 years, on average

**WINEMAKING:** Hand-harvested. Pressed directly; fermented on indigenous yeasts in 500L cask. Aged 24 months in cask, one year in bottle. Only 650 bottles produced.

**TASTING IMPRESSIONS:** Aromas of blond toast, vanilla bean, warm tarte tatin, poached quince, fresh yellow plum. Textured and suave, mouth-watering

**PAIRING SUGGESTIONS:** Seared scallops and risotto; foie gras on toasted brioche; smoked fish; wild mushrooms in cream



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