

## DOMAINE FRANCIS ORBAN

### Brut 'L'Orbane' 2014

*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:** Champagne AOC

**BLEND:** 100% Pinot Meunier

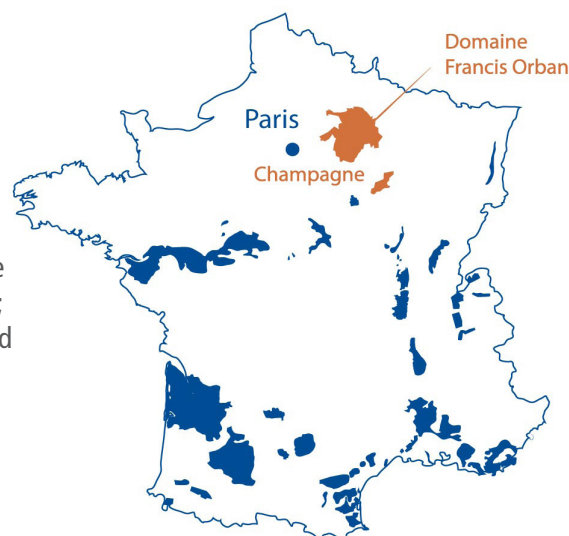
**VINEYARDS:** A special selection of fruit from 100+ year old vines in estate vineyards (less than one acre) in the village of Leuvrigny East-facing plots; soils are rich in sand and clay, a mix that suits Pinot Meunier vines well and explains why the Marne is the centerpoint of Meunier production.

**AGE OF VINES:** 100 years

**WINEMAKING:** Hand-harvested. Only first-press juice is fermented on indigenous yeasts, exclusively in older (one-two year) French oak barrique. Malolactic conversion blocked. Aged eight years in bottle. Only 1,500 bottles produced. Dosage 3 grams/L.

**TASTING IMPRESSIONS:** Aromas of marmalade, light toast, lemon confit, crushed stones, brown spice. Complex and medium-bodied; yellow stone fruits and ripe apples, some cream and toffee. Long finish.

**PAIRING SUGGESTIONS:** Fois gras on toasted brioche; smoked fish; wild mushrooms in cream



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