



DOMAINE FRANCIS ORBAN

Brut Cuvée Parcellaire

'Les Hauts Beugnets'

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 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

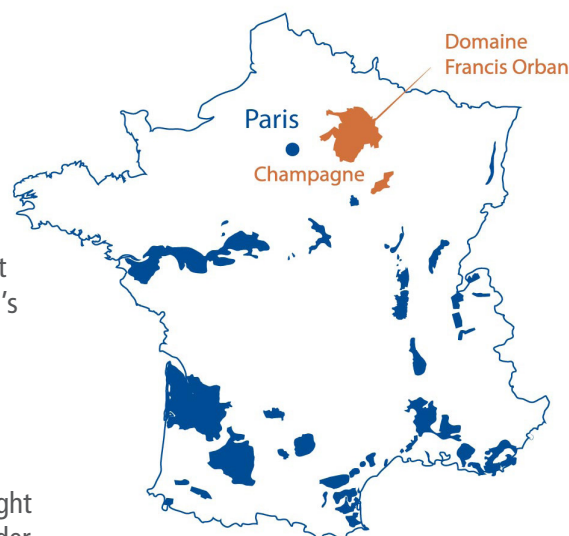
VINEYARDS: A selection of fruit from vineyard 'Les Hauts Beugnets,' a plot just under one acre of land, located in Leuvrigny, winemaker Francis Orban's home village. Soils include green (iron-rich) clay, Lutetian limestone and Cuisian sand.

AGE OF VINES: 60 years, on average

WINEMAKING: Hand-harvested. Only first-press juice is fermented on indigenous yeasts, in one-year oak barrel; aged in barrel on fine lees for eight months. Malolactic conversion not allowed. Aged 84 months in bottle under cork. Only 1,500 bottles produced. Dosage 3 grams/L.

TASTING IMPRESSIONS: Aromas of red applesauce, light toast, lemon confit, yellow peach, red berries. Very complex and vinous; stone fruits and ripe apples, more red berries. Long finish, with fresh saline notes.

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



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