

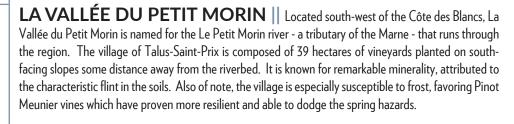
JEAUNAUX-ROBIN





LE TALUS DE SAINT PRIX NV

CHAMPAGNE JEAUNAUX-ROBIN | Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeaunaux, now run by husband and wife Cyril & Clémence Jeaunaux-Robin. The estate is only 5.7 hectares (the family's backyard) in the village of Talus-Saint-Prix in La Vallée du Petit Morin. Vines are approximately 40 years of age (considered ancient by Champagne standards) on flint-rich, silex soil. The farming is meticulous, currently undergoing organic certification and practicing biodynamic viticulture.





BLEND | 60% Pinot Meunier, 30% Pinot Noir & 10% Chardonnay

VINEYARDS | "Le Talus de Saint Prix" means "the slope of Saint Prix" referring to the slopes on which the vineyards are planted in the village of Saint Prix, in the Petit Morin Valley. Vines are an average age of 45 years on calcareous clay soils.

WINEMAKING | Traditional wild yeast fermentation in stainless steel followed by lees aging in stainless and 20% barrel with bâtonnage for six months. Secondary fermentation and further aging on the lees for 42 months.

PRESS | 92 WE & 92 WA

""Disgorged in March 2019 with 5.5 grams per liter dosage, the latest release of Jeaunaux-Robin's NV Extra Brut Le Talus de Saint Prix is showing well, revealing a delicate bouquet of citrus zest, crisp yellow apple, freshly baked bread, dried white flowers and wet stones. Medium to full-bodied, crisp and tensile, it's ripe but racy, with a tightly wound core, brisk acids and a pinpoint mousse, concluding with a precise, mineral finish. It's a blend of 60% Pinot Meunier, 20% Pinot Noir and 10% Chardonnay."

