

Domaine ERIC TAILLET

Champagne

BANSIONENSI EXTRA-BRUT

« BOUSCULER LES NON DITS A Y PERDRE SON LATIN »



Bansionensi expresses the true essence of the Meunier.

Bansionensi comes from the Latin Name of Baslieux Sous Châtillon, a village of The Belval Valley where Meunier is the king. A rigorous selection of very old vines planted on clay, limestone and flint, bringing the true expression of this grape variety : The Meunier.

PRODUCTION

Blend : mono-cépage, 100 % Meunier

Dosage : 1 - 3g/l

Reserve Wines : 2014-2015

100 % cru from the Vallée Du BELVAL

Maturation : cellar aged 36 months minimum, on lath and tip with cork and stapled (twice older than the minimum legal ageing)

SENSATIONS

To the eyes : Golden yellow with an amazing brilliance which enhances the lively train of nice and dynamic bubbles. An abundant effervescence, crispy and gently swirling into the glass.

To the nose : Fresh, intense, aromatic, an explosion of aromas from exotic fruits (papaye) to citrus aromas (grapefruit). A touch of fresh yellow fruits develops the freshness of this wine. Expressive and complex : this wine leads you to a magic trip of sensations.

On the palate : Soft, smooth, elegant and subtle aromas along with silky and velvet hints. Clear and cut, fresh and complex : a surprising wine, full-bodied but fresh.

FOOD PAIRING

A wine to share with friends, festive and convivial, party time and sharing moments.

A wine dedicated to any fresh finger food, a picnic on a summer time aperitif but also much more complex and elaborated dishes :

Carpaccio of seabass with a touch of lemon zest, olive oil,

A crispy feuilleté of parmesan with a Ceviche, any raw white and fine fish marinated to enhance the delicate freshness of the wine

OUR ADVICE

To fully appreciate its fresh style, Bansionensi is best served ideally at 8°C. Enjoy it now or later!

