



CHAMPAGNE
MANGIN
ET FILS



Ôdace Meunier

Methode SOLERA

Harvest	: 2011 – 2019 add grapes for 9 years
Grapes	: 100% Meunier
Terroir	: The Marne Valley (clay-limestone soil)
Vinification	: Alcoholic fermentation Malolactic fermentation
Aging in the cave	: 9 years in stainless tanks
Bottling	: March 2020
Disgorging	: May 2023
Dosage	: 2 g / L
Alcohol	: 12.5°
Acidity total / Ph	: 4,2 g / L



An abundant and a fine effervescence are persistent. Intensive gold robe reflects peache.

The nose is very aromatique, peach tree, mirrabelle, roasted apricot and hazelnut.

2 gram of dosage brings a longer finish, more texture on the palate, maintains buttery notes, bread crumb, and apricot.

Ôdace meunier is a défoliation of the thousand and one nuance testifying to the nine years spent on barrel ageing. A delicate scent of yellow plum, apricot and a few notes of verbena give way to more marked scents of bread crumbs, sweet spices and honey invite you to discover the energy of this wine. It's up to you to discover it's many facets..