

# Jeunaux - Robin

## Jeunaux-RobinEclats de Meuliere Extra B

### THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 60% Pinot Meunier, 30% Pinot Noir, 10%  
Chardonnay

WINEMAKING: Vineyards are located on the 5.7 ha in the Petit Morin Valley at the south-west of Côte des Blancs. Traditional wild yeast fermentation in stainless steel and foudre (20%) followed by lees aging with bâtonnage for six months. Secondary fermentation and further aging on the lees for 30 months.

ALCOHOL BY VOLUME: 12.0%

### THE STORY

Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeunaux, now run by husband and wife Cyril & Clémence Jeunaux-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.

### THE SELLING POINTS

AWARDS: 91pts Vinous, 90pts Wine Advocate

SUSTAINABILITY: Biodynamic In Practice

