

# DOM CAUDRON

CHAMPAGNE

Conjueurs de Meunier  
depuis 1929



#### Our culinary harmonies :

Scallops Carpaccio with burst of white truffle  
Thermidor Lobster  
Pan fried Foie Gras with amber Rum Sauce  
Champagne Lentil and duck breast  
Pata Negra Belotta  
Chicken with morel mushrooms and ginger  
Duck breast with blackcurrant and Jerusalem artichoke crisps  
Caramel Pork  
Roe Filet with pepper sauce  
Parmesan, Appenzell, Stilton  
Mango and Cinnamon Pie.



## CORNALYNE

### LE MEUNIER CONJUGUÉ AU FÛT DE CHÊNE BRUT

Rootstock 41B  
Clay-limestone and clay-sandstone soil  
Integrated culture  
Harvesting by hand  
Wine press Coquard 8000 kg  
Cold settling 12h

#### BLENDING:

100 % Meunier  
Partial malolactic fermentation  
Partial vinification in oak barrels by Aquaflex,  
Ageing on lees during 6 to 8 months.

**DOSAGE:** 9 g/l

**TASTING TEMPERATURE:** 9-12°C

Ready to drink

**AVAILABLE IN:** bottle and magnum

*Cornalyne unveils a new side to Meunier by winemaking 50% of it in oak barrels. The 300 litres barrels are toasted by Aquaflex (saturating the oak with water) to bring a subtle oaky note to this delicate fruity grape variety. The wine is stirred regularly throughout the ageing process to awaken the oaky personality on the nose and in the mouth. This Meunier combination is refreshing, delicate and complex. An original and gastronomic Blanc de Noirs for sophisticated palates!*

#### Food and wine pairings :

Get the full effect of Cornalyne and dedicate your time to relishing the flavour. Enjoy it with fatted chicken and morels or venison fillet with pepper sauce. Serve it with mature parmesan or morbier to elevate your cheese course.



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PLEASE DRINK RESPONSIBLY