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CHAMPAGNE



Xavier Leconte

# Les Cotéas Meunier 2018 Parcellaire

Extra Brut
Meunier 100%
Vallée de la Marne - Bouquigny

Meat Vegetables Mushrooms Truffles

## Visual analysis

Les Cotéas 2018 displays a luminous, deep golden hue, animated by exceptionally fine and persistent effervescence. A myriad of delicate bubbles rises gracefully through the glass, creating a captivating shimmer that lingers throughout the tasting.
The appearance immediately suggests the richness, depth and expressive maturity of this Champagne.

## Olfactory analysis

The first impression is intense and elegant. Notes of quince paste intertwine with delicate floral nuances, initially revealing a refined and inviting aromatic profile.
With aeration, the bouquet gains depth and gradually develops a more earthy character: roots, woodland and mushrooms are lifted by fresh notes of grapefruit, creating a compelling contrast between maturity and freshness.
A complex, nuanced and distinctive nose, revealing remarkable personality and considerable potential for further evolution.

## Taste analysis

The opening is lively and dynamic, driven by energetic effervescence that gradually gives way to the density and richness of the wine. The Champagne then broadens across the palate, revealing a creamy, generous and enveloping texture.
As it evolves, the wine gains substance and develops an increasingly tactile quality, reminiscent of fine felt.
This distinctive, dense and profound texture becomes the true signature of the Les Cotéas terroir, highlighting both its character and its mineral identity.

## The final

The finish is exceptionally long and persistent, carried by pronounced salinity. The texture retains its almost tactile dimension, with a distinctive clay-like quality that brings depth and definition while extending the mineral expression of the Champagne.
An intense and precise finish, deeply rooted in its terroir, leaving a lasting impression on the palate.

## Verdict

Depth, structure and minerality define Les Cotéas 2018, a Champagne of remarkable provenance, with dense, enveloping fruit and an unmistakable texture.

Still evolving beautifully, it reveals its full gastronomic dimension alongside lamb and duck, as well as characterful vegetable dishes featuring porcini mushrooms, roasted root vegetables and black truffle.

## Serving and food pairings

Served at 12°C in a wine glass, Les Cotéas 2018 fully reveals its aromatic complexity, depth of texture and distinctive expression of terroir.
The dense, enveloping structure of this Champagne calls for refined, deeply flavoured cuisine. It pairs beautifully with a herb-crusted rack of lamb, roast duck breast, roast or braised pigeon, and other richly textured meat dishes. For a more adventurous gastronomic pairing, it can also accompany refined offal dishes.
For a vegetarian pairing, the depth of Les Cotéas is beautifully matched by whole roasted celeriac, a layered potato and porcini dish, or roasted parsnips and Jerusalem artichokes served with a delicate mushroom cream.
Its earthy, mineral character also finds an exceptional affinity with porcini mushrooms and black truffle, whose depth and complexity naturally echo the woodland notes, clay-driven minerality and profound character of this Champagne.

Dosage: 3,5 g/l
- 1st fermentation: Fûts 100%
- Malolactic: Yes
- Monocru: Bouquigny
- Single Parcel: Les Cotéas
- Harvest: 100% 2018