



# INTUITION FUTEE - Vintage 2016 - 100 % Meunier

Vinification : 100% manual harvest, natural settling of the must and racking. Alcoholic fermentation and malolactic fermentation in oak-barrel (aged 6 months in oak-barrel) and alcoholic fermentation followed by a malolactic fermentation in thermoregulated stainless steel tanks.

Blend : Meunier 100 %, 75 % of which is vinified and aged in oak-barrels

Aging on lees : bottled in march 2017 - 582 bottles

Dosage : Brut, 6 g / L

Packaging : Oak-color bottle Galipe

Available in 75 cl - sold in cases of 6

Option : Available with a special box

## MINERALITY AND ELEGANCE OF THE OAK-BARRELS

**Aspect** : The ring of bubbles is fine and delicate, with a radiant yellow hue and gold tints

**Nose** : Aromas elegant and flavourful, playing on both ripe white and yellow fruit (plums, lime) and a delicate woody touch

**Mouth** : The attack is balanced with an elegant mineral freshness and the subtil elegant of the oak-barrel . The final is long and persistent

