





# Champagne, Francis Orban, AOC Champagne, Effervescent Extra Brut

AOC Champagne, Champagne, France

A true pioneer, he was the first to install a press in Leuvrigny, a small village in the heart of the Marne Valley, in the charming Vallée du Flagot. Léopold Orban began making champagne, and this adventure was to inspire his son Gaëtan.

Gaëtan set about developing the business and boosting operations throughout the so-called "30 Glorieuses"! He devoted all his time to developing the brand, masterfully managing the sales activity and placing the 40,000 or so bottles produced at the time.

#### **PRESENTATION**

Francis developed a passion for vineyard work and winemaking at a very early age, first following his grandfather as a child along the vineyard paths, then his father in the vineyard. He decided to continue the family story by creating Champagne Francis Orban in 2007. The brand grew rapidly, first in France, particularly with restaurateurs and wine merchants, who were delighted to be offered cuvées made with 100% Meunier grapes. Francis meets with his professional customers one by one to explain his winemaking choices.

# LOCATION

MARNE VALLEY Leuvrigny and Sainte-Gemme

#### **TERROIR**

Lutetian Clay and Limestone and Cuisian Sand

# WINEMAKING

Induced malolactic fermentation in stainless steel tanks

#### **AGEING**

36 months minimum cellaring on laths

#### VARIETAL

Meunier 100%

# GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

### **SERVING**

8°C/46°F

# AGEING POTENTIAL

3 to 5 years

#### TASTING

The first impression on the palate is supple and fresh, with creamy, mellow effervescence. The Champagne develops a luscious, fruity texture supported by orange acidity and fleshy fruit.



# **FOOD PAIRINGS**

Planked scallops with clementine juice reduction with shallot
Creamy clam risotto
Lemon cream with mascarpone, apricot coulis

