

THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Guy Méa, Louvois Cuvée Sig'nature



Grower

Champagne Guy Méa have owned vines for over a century in the South West of the Montagne de Reims, in the villages of Louvois & Bouzy (Grand Crus) and Valeurs-Mutry (Premier Cru). The 7 hectare estate is now looked after by granddaughter, Sophie, now winemaker, and her husband Franck Moussie.

Vineyards

They have twenty-four plots in the Montagne de Reims, in the two "Grand Cru" villages: Louvois & Bouzy. South and South-West exposure. Four "Premier Cru" villages: Ludes, Montbré, Chigny les Roses and Valeurières Mutry with exposure North, North-East and North-West. Mainly limestone and clay-limestone soils with Campanian chalk and the presence of milling clay stones in the south. Chemical fertilizers, herbicides or pesticides are not used and they are HVE certified. They work the soils on the surface to promote good rooting and not disturb the microbial life of the soils. The harvest is picked by hand and sorted by their own team with limited yields.

Vinification

Vinification is by plot or by terroir to understand their characteristics in the winery and the impact of the viticultural practices on each of them. The aging is done mainly on fine lees in enamelled vats & oak barrels in the semi-buried cellars, where the reserve wines are also kept.

Style

Intense nose of yellow stone fruit with a hint of grapefruit, herbs and pine nuts. On the palate, this Champagne is well balanced with a lasting finish.

Grape varieties: 90% Pinot Noir -
10% Chardonnay

Organic: HVE certified

Dosage: 0g/L

Bottling options: 75cl

Closure: cork

