



# Champagne Jeunaux-Robin

*Special Feature*

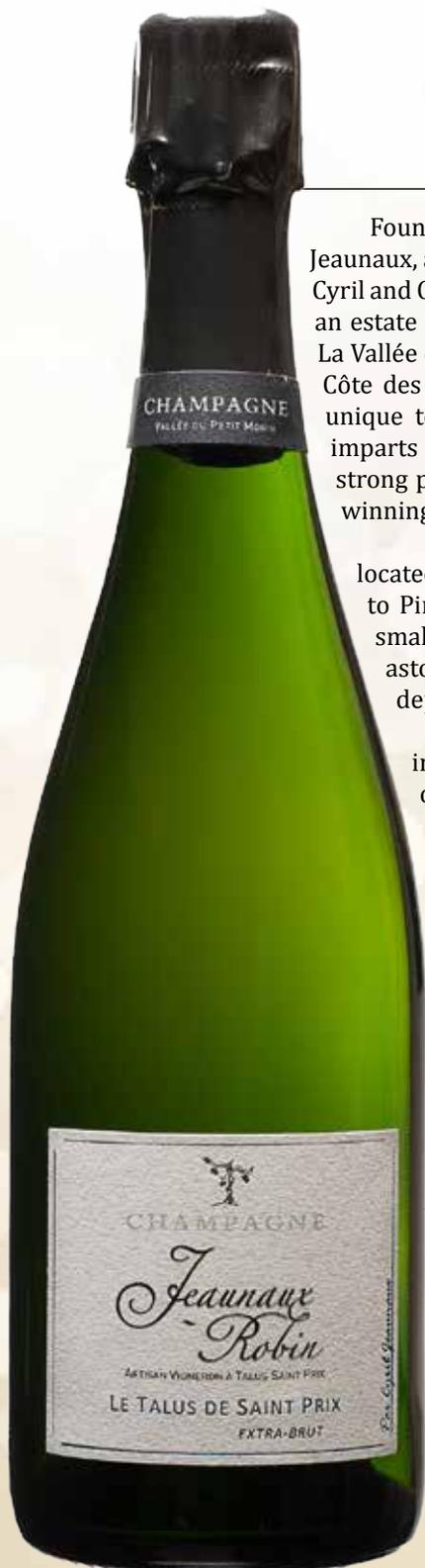
## Le Talus De Saint Prix, Extra Brut Champagne, France

Founded in 1964 by Michel and Marie-Claude Jeunaux, and now run by the husband and wife team of Cyril and Clémence Jeunaux-Robin, this tiny treasure of an estate is located in the village of Talus Saint-Prix in La Vallée du Petit Morin, at the very southern tip of the Côte des Blancs in Champagne, France. This region's unique terroir is known for its flint-rich soil which imparts an unmistakable texture, minerality, and strong personality that comes through in the award-winning portfolio of Jeunaux-Robin Champagnes.

The Jeunaux-Robin 14 acre vineyard is located in the family's backyard and planted mostly to Pinot Meunier (which can withstand the late Spring frost that is so common here), with smaller amounts of Pinot Noir and Chardonnay. The average vine age on the property is an astounding 40 years old, which is *ancient* by Champagne standards and only increases the depth and richness of the wines.

When Cyril and Clémence took over the family estate in 2000, they immediately wanted to maximize the quality of the vineyard and began undergoing organic certification while also implementing biodynamic viticulture methods. Their sustainable approach has brought greater balance to their vineyards and their champagnes have become increasingly precise and expressive. While they are very passionate about upholding the traditional methods of making Champagne, their balance with modern viticulture methods has brought them great success.

Over the years, Champagne Jeunaux-Robin has created a cult-like following for their limited release Champagnes that are nearly impossible to find. We hope you enjoy this special sparkling selection - the perfect choice for any celebration. Cheers!



## Accolades & Tasting Notes

**92 POINTS**

— Robert Parker, *The Wine Advocate*

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— *Wine Enthusiast magazine*

A beautifully expressive Extra Brut Champagne, the Talus De Saint Prix is bursting with aromas of yellow orchard fruit, acacia honey, freshly baked bread, dried white flowers and chamomile. On the palate, this Champagne is full-bodied with a succulent core of fruit flavors, bright acidity, a pinpoint mousse, and a penetrating, distinctly mineral finish. This Extra Brut is a blend of 60% Pinot Meunier, 20% Pinot Noir, and 10% Chardonnay. Enjoy!

