

Champagne Charles Orban

The Orban family has been growing grapes in Troissy, a village on the left bank of the Marne, upstream from Dormans, since 1770. Troissy's vineyard covers 331 hectares, mostly planted with Pinot Meunier (86%). Pinot Noir and Chardonnay represent 8% and 6% respectively.

This region is in fact recognized for its Pinot Meunier, but our estate's vineyard has the privilege of cultivating the three types of grape in order to ensure the authenticity of our vintages.

Towards the end of the 1950s, soon after he got married, Charles Orban left the Troissy cooperative and decided to produce his own champagne and sell it under his own name. He even went as far as preparing his grafts himself.

In about 1960, Charles bought a press and built a fermenting room to become completely independent and able to create a HOUSE STYLE. Over the years, from 1949 until the present day, production has increased from 800 to 200,000 bottles. At the end of the 20th century, the house was sold to a champagne family that has managed to preserve and perpetuate Orban family tradition.'



Carte Noir Brut

Blend

50% Chardonnay - 45% Pinot Noir - 5% Pinot Meunier

Tasting notes

"Fresh, with well-defined mineral, candied citrus and honey aromas and flavors. This is elegant and full of finesse, lingering nicely on the finish, where a nutty accent peeks through." – **WINE SPECTATOR, 90 POINTS**



Rosé

Blend

40% Chardonnay - 40% Pinot Noir - 5% Pinot Meunier - 15% Côteaux Champenois rouge

Tasting notes

'A beautiful orangey pink colour, this rosé yields a complex and fresh nose which develops around fruity aromas (strawberry, blackberry). Its attack is full and engaging, in the mouth it is creamy and elegant. Smooth and persistent, the finish is enhanced by generous gingerbread notes.'

Champagne Gonet-Medeville

'The Médeville family has been in the heart of the Sauternes region since the marriage of Numa, great-grandfather of Christian Médeville (Julie's father) to a certain Miss Marie Despujols. An attractive, wealthy orphan, she brought to the Médevilles the beautiful family mansion in the centre of Preignac village (the house had been bought by one of her Despujols ancestors in 1710 from a Mr Lamothe), as well as the surrounding vineyards, Gilette and Les Justices ... Today, Julie and Xavier, her husband, perpetuate the family tradition and consolidate the unusual family history and they want to pay particular tribute to the parents of Julie, Christian and Andrée, who played brilliantly for Gilette more than 40 years and who have by their perseverance, their energy and talent, preserve, beautify, spreading the field and transmit these magnificent wines, witness their passion ...

Xavier Gonet and his wife manage a new estate in Champagne since 2000, is situated in Bisseuil, between Mareuil sur Ay and Bouzy

12 hectares on 8 villages : 3 Grands Crus : Le Mesnil sur Oger, Oger et Ambonnay et 5 Premiers Crus : Mareuil sur Ay, Bisseuil, Billy Le Grand "La Varde Sud", "La Cruzette", Trépail "Les Barres", "La Voie du Moulin", Vaudemange "Les Gouas".



Brut Tradition

Blend

70% Chardonnay - 25% Pinot Noir - 5% Pinot Meunier

Tasting notes

"This rich bubbly shows good definition, thanks to its firm, lively acidity, providing a fine frame on which to showcase the wine's lightly honeyed apple, quince, floral and spice flavors. The smoke-tinged finish is long and lingering. Drink now through 2014. 2,500 cases made." – **WINE SPECTATOR, 91 POINTS**



Blanc De Noir

Blend

100% Pinot Noir

Tasting notes

"Light gold. Aromas of ripe pear, nectarine and fig. Lush and creamy on entry, with deep orchard and pit fruit flavors enlivened by a note of blood orange. Becomes smokier and leesier with air and finishes with very good chewy persistence, leaving a subtle note of cherry pit behind. This hefty Champagne would work well with richly sauced fish or poultry dishes." – **STEPHEN TANZER, 90 POINTS**



Rosé

Blend

70% Chardonnay - 27% Pinot Noir - 3% Red wine from Ambonnay

Tasting notes

"Bright, orange-tinged pink. Emphatically fruity, expressive bouquet of strawberry, raspberry, potpourri and chalky minerals. Juicy and focused, with sappy red berry and blood orange showing impressive clarity and back-end lift. Finishes firm and nervy, with lingering minerality and spiciness. I really like the tension of this Champagne." – **STEPHEN TANZER, 91 POINTS**