



CHARLES ORBAN

Champagne

BRUT ROSÉ

TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Charles Orban, RM
Vintage	NV
Composition	50% PINOT NOIR, 30% CHARDONNAY, 15% VIN ROUGE AOC CHAMPAGNE, 5% MEUNIER

TASTING NOTES

A deep salmon color, pretty string of bubbles. An elegant nose dominated by notes of peaches, roses, and peonies. Lively on the palate, with initial apricot aromas and a red berry finish.

PAIRING SUGGESTIONS

Serve as an aperitif or pair with desserts. Serve between 8 and 10 degrees Celsius.

VINEYARD

- *Terroir*: Troissy - Vallée de la Marne

VINIFICATION

- *Dosage*: 10 g/L



CHAMPAGNE

Charles Urban

CARTE NOIRE BRUT

TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Charles Urban, RM
Vintage	NV
Composition	40% CHARDONNAY, 30% PINOT MEUNIER, 30% PINOT NOIR
Press	90 points Wine Spectator

TASTING NOTES

A clear golden color, fine, elegant bubbles. A delicate nose dominated by citrus fruit, with hints of fudge. Superb length, smooth with brioche aromas and subtle notes of honey, pine nuts, and light tobacco.

PAIRING SUGGESTIONS

Serve as an aperitif, or pair with white meat or fish. Serve between 8 and 10 degrees Celsius.

VINEYARD

- *Terroir*: Troissy - Vallée de la Marne

VINIFICATION

- *Dosage*: 10 g/L

PRESS

"A note of woody smoke underscores flavors of tangy plum, candied kumquat, white peach and fresh ginger in this mouthwatering Champagne, backed by firm, citrusy acidity. Drink now through 2019. 5,000 cases made." — 90 points, *AN, Wine Spectator*



CHARLES ORBAN MILLESIME BRUT 2008

TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Charles Orban, RM
Vintage	2008
Composition	50% Chardonnay, 40% Pinot Noir, 10% Pinot Meunier
Alcohol	12.0%
Press & Awards	93 points Wine Enthusiast

Tasting Notes

Color: A golden yellow color

Nose: Delicious brioche and toasted oak aromas with hints of pears

Palate: A fresh, intense attack, dominated by peaches and brioche, with subtle notes of caramel

Pairing Suggestions

Serve as an aperitif, or with white meat or fish. Enjoy preferably within 2-10 years, and serve between 8° and 10°C.

Vineyard

Terroir: Troissy, Vallee de la Marne

Vinification

Dosage: 10 g/L

Press

"The Chardonnay in this fine Champagne gives it a crisp, perfumed character that dominates with its subtle line of acidity and hints of tension and minerality. The wine can be drunk now but, because this is such a fine vintage, it could age further and will be at its peak from 2022." - **93 points**, Roger Voss, *Wine Enthusiast*



CHAMPAGNE
Charles Urban
CUVÉE
ROGER DALTREY



LIMITED STOCK AVAILABLE



Champagne

Charles Urban

CUVÉE ROGER DALTREY



This limited edition cuvee was created to celebrate The Who's 50th anniversary and Daltrey's career as a singer and actor, spanning more than 50 years.

"I am very excited to have the opportunity to express my passion for Champagne through this limited edition cuvee. I hope you enjoy it as much as I do." - Roger Daltrey

Produced from a subtle blend of three grape varieties, Chardonnay, Pinot Noir and Pinot Meunier, this cuvee represents a perfect expression of the three varieties used in Champagne and has a creamy texture with fine, lively bubbles.

COUNTRY: FRANCE

REGION: CHAMPAGNE, VALLÉE DE LA MARNE

REGULATION DESIGNATION: AOC / AOP

VARIETALS: 45 % PINOT NOIR, 40 % CHARDONNAY,
15 % PINOT MEUNIER

THE VINEYARD

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.