

TASTING NOTES



To be tasted both as an afterwork and as part of a gourmet meal.

Eye

Champagne has a golden yellow color with lemon-yellow highlights. It is enlivened by fine bubbles that feed a delicate collar. The rather fluid disk is satin-like in appearance, revealing a deep luminosity. The visual sensation is rich and fresh.

Nose

The first nose is frank and intense, with scents of pomme Tatin, candied lemon and fresh butter. Prolonged aeration reinforces the bouquet of candied orange peel, pistachio, tangerine, lime blossom, amarena cherry and bergamot. This offering is led by an iodized minerality with limestone accents.



Mouth

The approach on the palate is supple, with a creamy, well-melted effervescence. Development follows a pulpy density of fruit, reminiscent of apricot, tangerine and mirabelle plum. Acidic tension ensures sufficient balance, and the cask coating provides a sensation of fullness and cohesion. The slender finish preserves this freshness, saline and iodized, with a tactile sensation of fine-grained dry matter, tender and savory.

Suggested culinary harmonies

Pan fried Foie Gras with amber Rum Sauce

Fatted chicken and morels

Mature parmesan or morbier