Champagne

fier ce fît

Collection Printemps

2021

Reims

Champagne

fier ce fît

Collection Printemps
2021

Reims



FIER CE FÎT
The Champagne's Haute Couture Collection

Fier Ce Fît is a **Champagne Collection** of **excellence and terroir.**
A **Collection offered**, from Reims, to France, Europe, USA and Australia.

In the exclusive world of Champagne, produced by Independent Winegrowers, the **Cuvées of the Collection** are emblematic of a **terroir**, the **passionate work of an artist** and **an aging of at least 36 months.**

Each Cuvée is the result of long and meticulous research and continuous **quality control.**

The approach is intended to be educational: each Cuvée has **a description that accompanies its discovery and tasting. Suggested pairings** with the most appropriate foods complete the picture.

The Cuvées are offered in **4 annual Collections:** Spring, Summer, Autumn and Winter **in order to respect the harmony of the Champagne-Food pairing.**

The discovery of different Champagnes since the purchase: a mixed choice, at your discretion.

Undecided on which Cuvées to select?

Our Boxes are developed and designed **especially for you**, with a rigorous selection to allow you to discover our treasures!

Fier Ce Fît is a uniform of **quality and passion**.

The Fier Ce Fît **seal of excellence** on each Cuvée is **a guarantee** of their quality.

Champagne is a wine, the king of wines, and Champagne dinners "so chic!"

Taste different

Cin cin et à votre santé!



SOMMAIRE

FIER CE FÎT: The Champagne's Haute Couture Collection ..... p. 5

ÉDITO ..... p. 9

JÉROBOAM ..... p. 11

MAGNUM MILLÉSIMES ..... p. 19

MAGNUM ..... p. 27

Blanc de Blancs ..... p. 28

Blanc de Noirs ..... p. 34

Rosé ..... p. 38

Réserve ..... p. 42

Assemblage Traditionnel ..... p. 48

MILLÉSIMES Blanc de Blancs ..... p. 53

MILLÉSIMES Blanc de Noirs ..... p. 75

MILLÉSIMES Assemblage Traditionnel ..... p. 81

CUVÉES Rosé de Saignée ..... p. 89

CUVÉES Rosé ..... p. 97

CUVÉES Blanc de Blancs ..... p. 107

CUVÉES Blanc de Noirs ..... p. 125

CUVÉES de Réserve ..... p. 135

CUVÉES Assemblage Traditionnel ..... p. 143

ETUIS, COFFRETS, ACCESSOIRES, PERSONNALISATIONS ..... p. 158



Spring is the thrill of rebirth. The days are getting longer, and the temperatures are rising. Our palate, like our body, gets undressed and expresses the desire of what nature is offering during this season.
The air is filled with delicate and inebriating aromas and our dishes are oriented towards freshness, flavor and lightness.
The motto of Fier Ce Fît is "Champagne from aperitif to dessert!"
To be able to enjoy it, we present a new collection for every season!
The selected Cuvées for this Spring Collection are spring-like and in perfect harmony with the seasonal food-pairings.
Each Cuvée has detailed pairing suggestions and a description that will allow you to perceive its main characteristics while appreciating it with the most suitable foods.
Undecided on which Cuvées to choose?
We are at your disposal to help you discover our Champagnes, true state-of-the-art, elaborated in small quantities and selected just for you!

Champagne is a wine, the king of wines, and Champagne dinners are "so chic!"

We take care of your Champagne 🙌

Cin cin et à votre santé!



JÉROBOAM

BLANC DE BLANCS

1

Champagne Perrot - Batteux et filles

Cuvée Hélixe Premier Cru

Côte des Blancs

Chardonnay 100%

2

Champagne Jean Larrey

Sélection

Côte des Blancs

Chardonnay 100%

RÉSERVE

3

Champagne Xavier Leconte

Signature du Hameau

Vallée de la Marne

Chardonnay 5% , Pinot Noir 15%, Meunier 80%

ASSEMBLAGE TRADITIONNEL

4

Champagne Hervy - Quenardel

Prestige Grand Cru

Montagne de Reims

Chardonnay 45%, Pinot Noir 55%



1 2 3 4



Perrot - Batteux et filles

Hélixe Blanc de Blancs Premier Cru Jéroboam

Brut
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Aperitif Parmesan cheese Shellfish

Visual analysis

The golden yellow color of this Blanc de Blancs makes us appreciate its light green reflections. Its lively and numerous chains of bubbles rise to the surface creating a beautiful halo of foam.
The visual presentation of this Cuvée is very dynamic.

Olfactory analysis

The first nose is open and expresses itself with some fullness. We perceive notes of lemon, vetiver, foliage and pineapple. When aired, the yellow flowers and honey add complexity and depth. This is a typical nose of the grape variety it represents, summery and slightly exotic. He seems to be in his prime.

Taste analysis

The first impact on the palate is frank and opens the tasting to a full-bodied wine. The effervescence and dosage blend nicely, generating a soft texture. This beautiful balance between consistency and effervescence, freshness and gluttony, pleasantly cheers us up to the finish.

The final

A very long finish (8 seconds of persistence), acidic (acid - sugar) and slightly savory. It accurately maintains the sensation of balance perceived on the palate and signs its origins with a slight minerality.

Verdict

This Cuvée Blanc de Blancs Premier Cru guides us to discover the Chardonnay of the heart of the Côte des Blancs. Fresh and balanced, it is expressed with elegance and precision.

Serving and food pairings

This Cuvée will be served in a very thin flute at a temperature of 8 ° C. Perfect to share with family and friends thanks to the pleasantness of its expression.
It can be paired with some ravioli or pasta with fish, a fish with butter or cream such as dogfish, plaice, or a fish mousse or fish terrine with mousseline sauce ...



Jean Larrey

Sélection Blanc de Blancs Jéroboam

Brut
Chardonnay 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Dinner aperitif Parmesan cheese Sushi Fish carpaccio

Visual analysis

The fine and very active effervescence of this Cuvée Blanc de Blancs is crowned by a halo. The color is very pale which gives, thanks to the bubbles, an impression of sparkle. The visual presentation is very fresh and delicate.

Olfactory analysis

The nose is delicate. It opens on aromas of almonds, lime, ladyfingers and grapefruit peel. When aired, the ladyfingers are joined by grilled almonds, pineapple and mead. In this way the nose is fresh but reveals a part of its maturity. At the same time complex and fine, it later releases the scents of fresh butter and white flowers that evolve rapidly in the flute.

Taste analysis

The first impact is lively and the effervescence is tonic. This dynamism will not leave us until the end. Warming up on the palate, the wine is straight, taut and savory. The vinosity and the dosage are on the sidelines, allowing the freshness of the wine to be expressed. The structure is incisive and leaves the impression of a beautiful tone. Honey and ripe apple are perceived as aromas on the palate.

The final

Pungent, sharp, very clean. Rather long, about 6 seconds of persistence, it lets you appreciate the beautiful acid line of the wine.

Verdict

This Champagne Blanc de Blancs perfectly respect the characteristics of its grape variety and its terroir. Dynamic, tonic, nervous, he defends his origins with ardor. It will be served with ease and will be able to enliven your important occasions.

Serving and food pairings

It should be presented in a very slender flute at 8 ° C.
The best pairing will be with some Parmesan or small savory puff pastry, as well as raw fish, sushi or carpaccio for example.



Xavier Leconte

Signature du Hameau Jéroboam

Brut
Chardonnay 5% Pinot Noir 15% Meunier 80%
Vallée de la Marne - Bouquigny

Dinner aperitif Parmesan cheese

Visual analysis

The color of the Cuvée is golden yellow. It is animated by strings of discreet and rather slow bubbles. A feeling of serenity and classicism emanates from the whole.

Olfactory analysis

The first nose is greedy and confirms this classicism by evoking white fruit such as pears, almonds and ladyfingers. After aeration, the expression takes volume and maturity. The tertiary notes remain tasty and are reminiscent of the dessert. The aromas suggest spice bread or nougat. Complex and seductive, this nose features both primary and secondary and tertiary aromas, which is the certified signature of quality Champagnes.

Taste analysis

The first impact on the palate is soft. Then the Cuvée is lively and is accompanied by a very well balanced acid - sugar. The aromas of vanilla and biscuits emphasize the natural roundness of the wine and up to the end the effervescence rhythms the tasting. The tactile sensation is creamy thanks to a judicious dosage that moderates the vinosity while letting the final freshness reveal itself.

The final

The finish is long, about 8 seconds, and acidulous. It reveals a delicious minerality and a hint of refreshing bitterness.

Verdict

This Cuvée Signature du Hameau masterfully defends the blending principles of Champagne. In this way it presents a very consensual classical and complex style.

Serving and food pairings

This wine deserves to be served in a tulip flutes between 8 and 10 ° C.
It will accompany cupcakes cheese, pretzels or savory canapés or sweet and sour.



Hervy - Quenardel

Prestige Grand Cru Jéroboam

Brut
Chardonnay 45%, Pinot Noir 55%
Montagne de Reims - Verzenay

Dinner aperitif Risotto Pasta Poultry White meat

Visual analysis

The cuvée looks rich and delicate. Gold-green, animated with fine bubbles, a wonderfully styled wine with a very beautiful crown of foam. The visual presentation of this Cuvée Prestige is elegant and gives an impression of nobility.

Olfactory analysis

The first nose is aromatic and fine. Citrus, acacia honey, daffodil and broom flatter us immediately. Then the wine opens itself with aromas of pineapple, pear, cherry, hot grapefruit on a hint of musk and limestone. The complexity is there. After ten minutes of aeration, the expression evolves towards dried fruits, hazelnuts for example, and cooked apple and pear. It is ultimately a fine and complex nose, armed with excellent air resistance.

Taste analysis

The initial impact on the palate is lively and sweet at the same time. Behind the roundness brought by the dosage, it highlights the very good acidity of the wine. The beginning of the mouth is also structured by the effervescence, which is quite invigorating, and the chalk very quickly perceptible on the palate. Then it's the vinosity turn, to assert itself. Bold, warm and slightly tannic, the wine is full, marked by a real density.

The final

The finish is itself structured, chalky and lemony. After eight seconds of persistence, it leaves a feeling of dryness, punctuated by a touch of freshness.

Verdict

This Cuvée is the result of a beautiful blend, complex aromas and emerging maturity and brilliantly expresses both its terroir and the work of the producer. With a decisive texture, wide and taut, structured and lively wine is the worthy representative of a certain classicism in Champagne.

Serving and food pairings

This Champagne should be served at 10 degrees temperature. A fairly large flute will be the most suitable to magnify the qualities of complexity, freshness and vinosity of this Prestige Cuvée. It will be excellent served at large party dinners, when it is important to amaze and amaze our guests.
For the food pairing it will be welcome with tortellini with ricotta and spinach, white meat, and even better poultry.



MAGNUM MILLÉSIMES

BLANC DE BLANCS

EXTRA BRUT

1

Champagne Perrot - Batteux et filles

Cuvée Hélixe 2013 Premier Cru

Côte des Blancs

Chardonnay 100%

BRUT

2

Champagne Jean Larrey

Cuvée Gustavie 2009 Extra Brut

Côte des Blancs

Chardonnay 100%

3

Champagne Xavier Leconte

Le Charme d'Anaïs 2013

Vallée de la Marne

Chardonnay 100%







Perrot - Batteux et filles

Millésime 2013 Blanc de Blancs Premier Cru Magnum

Brut
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Aperitif Shellfish Pasta Grilled fish Fish oven Barbecue Crunchy vegetables Raw vegetables Vegetables Tajine

Visual analysis

The yellow-green color is intense and very bright. The effervescence is lively, fine, delicate and creates a halo of very white foam on the surface.
The visual presentation is sparkling and suggests the beginning of maturity.

Olfactory analysis

The first nose immediately offers a great freshness and elegance. We perceive beautiful notes of lemon, nuanced aromas of thyme on a bed of yeast, to witness the long aging in the cellar (autolysis).
After aeration, we still can feel the freshness, tinged with a vegetable character: vervain, fern, honeysuckle. Later still, softer tertiary notes appear, such as mushrooms and waffle paste.
It is a complex nose that offers evolutionary notes while maintaining the freshness of its youth.

Taste analysis

The acidity is well present at the first impact. The palate is lively, tense, vertical and a good consistency. The wine looks full and the effervescence is creamy. The whole creates a structure similar to silk. The pleasant acidity is enhanced by aromas of almond as well as toasty and lactic notes.

The final

The finish is clean and straight. Long, 8 seconds persistence, punctuates the tasting elegantly, chalky and finely saline, savory, greedy and iodate.

Verdict

2013 is the only October harvest since the beginning of the century. This Cuvée is representative of this vintage. Very fresh, elegant, almost reserved, it shows a certain spirituality and a finely mineral spirit. It will delight an audience of connoisseurs, during a beautiful spring evening.

Serving and food pairings

To serve in a slender flute, at 8 ° C temperature in order to preserve the beautiful aromatic freshness expression. Then, as it warms up, the salinity taste will appear.
It will pair mainly with seafood with an elegant structures. We obviously think of scallops and roasted scampi, sole and sea bream with lemon, but noodles with baby vegetables or lemon and parmesan will be welcome too. In spring, savory pies with vegetables, with asparagus for example.



Jean Larrey

Cuvée Gustavie 2009 Blanc de Blancs Extra Brut Magnum

Extra Brut
Chardonnay 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Dinner aperitif Oysters Shellfish Sushi Fish carpaccio

Visual analysis

The color is golden green, light and very springy. The chains of very fine bubbles bring relief. A feeling of delicacy, freshness and youth emanates from the visual presentation.

Olfactory analysis

The first nose confirms the sensation of youth with aromas of marshmallow and fresh pineapple. However, it is accompanied by notes of biscuit and fresh butter which signify the aging of the wine in the cellar. This nose is springy and delicate but also shows depth. The expression gradually tends towards a floral character (lily of the valley, vetivers) on a background of citrus fruits and a touch of crème fraîche. There is also an excellent air resistance after ten minutes in the flute.

Taste analysis

The first impact on the palate is tangy (acid and greedy at the same time) then the wine gives us all its freshness and delicacy. The lightweight body and texture of the wine, silky and smooth, enhance the feeling. The effervescence makes the tasting dynamic and generates a feeling of lightness. The whole is accompanied by a tender and caressing minerality.

The final

The finish appears like a pretty lace, delicate and light. The wine fades after 6 to 8 seconds of persistence on mineral and tangy notes.

Verdict

With this Cuvée we find the profile of the 2009 vintage marked by purity and with great aging potential! Everything is in the style of Maison Jean Larrey: lightness, elegance and a mineral tip full of tenderness.

Serving and food pairings

To be enjoyed as an aperitif at a temperature between 8 and 10 ° C to respect the freshness of the wine and in a flute large enough to express its aromatic richness.



Xavier Leconte

Le Charme d'Anaïs 2013 Blanc de Blancs Magnum

Brut
Chardonnay 100%
Vallée de la Marne - Bouquigny

Aperitif Sea shell Seafood risotto Seafood pasta

Visual analysis

Lovely reflections enhance the golden green color of this Cuvée. The abundant and generous effervescence feeds agile bubbles. The presentation is refined and dynamic.

Olfactory analysis

The first nose is very expressive. It offers notes of candied lemon, grapefruit peel, yellow flowers (mimosas), puff pastry, cereals, which testify the beautiful evolution of the wine. It is a particularly complex and refined nose. Few minutes later it can be perceived an iodine and lactic note as well as aromas of Nori seaweed and dried herbs. The bouquet after ten minutes in the flûte is spring-like and maritime.

Taste analysis

The first impact on the palate is tonic and effervescent. It foretells a lively mouth feel. The effervescence overcomes the vinosity and the acidity covers the dosage. This freshness structures the tasting from the first impact up to the finish. The body is fluid and the tasting is rhythmic. The whole generates a firm structure, which becomes creamier as the wine warms up.

The final

The finish, nicely tense and effervescent, prolongs the pleasure for 7- 8 seconds and leaves a chalky mineral sensation. It fades with a slightly savory impression and pineapple aromas.

Verdict

It is a beautiful Millésime, complex and elegant, in a style marked by purity and originality. Its dynamics and nobility make it a Cuvée to be reserved for important moments.

Serving and food pairings

This Cuvée will be perfect at 12°C in a wide flûte, wine glass. It can be served with seafood, firm-fleshed fish (monkfish, mullet, turbot...) or shells, served hot and accompanied by sauces.



MAGNUM

BLANC DE BLANCS

EXTRA BRUT

1

Champagne Jean-Luc Gimonnet

Sélection Extra Brut Premier Cru

Côte des Blancs

Chardonnay 100%

BRUT

2

Champagne Perrot - Batteux et filles

Cuvée Hélixe Premier Cru

Côte des Blancs

Chardonnay 100%

3

Champagne Grongnet

Blanc de Blancs

Côte de Blancs

Chardonnay100%

4

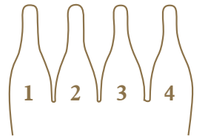
Champagne Jean Larrey

Sélection

Côte des Blancs

Chardonnay 100%







Jean-Luc Gimonnet

Sélection Blanc de Blancs Extra Brut Premier Cru Magnum

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Dinner aperitif Shellfish Risotto Seafood pasta Grilled fish Crunchy vegetables Goat cheese

Visual analysis

This Cuvée appears very fresh, light yellow in color with green and golden reflections. The small and slow bubbles bring grace and serenity to the visual presentation and form a beautiful halo on the surface.

Olfactory analysis

The first nose immediately shows his style. We can guess both the elegance and refinement of the Cuvée. On a background of citrus, wheat and fairly classic bread, we find dried flowers and balsamic notes. After a few seconds of aeration, the expression evolves towards ginger, rapeseed honey, caramel and butter. Later, it is the minerality to manifest. It is a complex nose with a beautiful purity. The air tightness is perfect after twenty minutes in the flute.

Taste analysis

The initial impact on the palate is dynamic, the combining acidity and effervescence, give the tempo. Very quickly this sensation is rounded off by the dosage. The latter comes to underline the beautiful frankness of the acidity throughout the tasting. The body of the wine is fluid and sparkling, both light and cheerful. The whole offers a texture that is both firm and delicious, enhanced by the aromas of cookies, crème fraiche, citrus and white flowers.

The final

The finish is long (8 to 10 seconds of persistence), first creamy then, when the effervescence has faded, slightly biting and chalky.

Verdict

This Blanc de Blancs does not lack character or consistency. Tense and greedy at the same time, it lets guess its temper behind a certain kindness of facade. The quality of the acidity, the beautiful minerality and the relevance of the dosage in liquor contribute to this effect.

Serving and food pairings

Serve this Cuvée at 8 ° C in a slender flute to avoid destabilizing this balance. For the food-pairing, we should focus on rather firm texture, with for example breaded prawns, grilled fish, crunchy vegetables. We can finish the meal with a semi-dry goat cheese with red pepper and a drizzle of olive oil.



Perrot - Batteux et filles

Hélixe Premier Blanc de Blancs Cru Magnum

Brut
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Aperitif Parmesan cheese Shellfish

Visual analysis

The golden yellow color of this Blanc de Blancs makes us appreciate its light green reflections. Its lively and numerous chains of bubbles rise to the surface creating a beautiful halo of foam.
The visual presentation of this Cuvée is very dynamic.

Olfactory analysis

The first nose is open and expresses itself with some fullness. We perceive notes of lemon, vetiver, foliage and pineapple. When aired, the yellow flowers and honey add complexity and depth. This is a typical nose of the grape variety it represents, summery and slightly exotic. He seems to be in his prime.

Taste analysis

The first impact on the palate is frank and opens the tasting to a full-bodied wine. The effervescence and dosage blend nicely, generating a soft texture. This beautiful balance between consistency and effervescence, freshness and gluttony, pleasantly cheers us up to the finish.

The final

A very long finish (8 seconds of persistence), acidic (acid - sugar) and slightly savory. It accurately maintains the sensation of balance perceived on the palate and signs its origins with a slight minerality.

Verdict

This Cuvée Blanc de Blancs Premier Cru guides us to discover the Chardonnay of the heart of the Côte des Blancs. Fresh and balanced, it is expressed with elegance and precision.

Serving and food pairings

This Cuvée will be served in a very thin flute at a temperature of 8 ° C. Perfect to share with family and friends thanks to the pleasantness of its expression.
It can be paired with some ravioli or pasta with fish, a fish with butter or cream such as dogfish, plaice, or a fish mousse or fish terrine with mousseline sauce ...



Grongnet

Blanc de Blancs Magnum

Brut
Chardonnay 100%
Côte des Blancs - Étoges

Aperitif Parmesan cheese Caviar Oysters Shellfish Sea shell

Visual analysis

The effervescence is very thin and forms a silver nebula that flickers and returns beautiful green reflections.
The visual presentation is poetic and expresses youth and dream.

Olfactory analysis

The first nose is discreet. A few notes of white flowers and grapefruit adorn the mineral impression that emerges from the flute. We can speak of freshness, but also and above all of solemnity. After aeration, the fermentative character of the wine reveals aromas of sponge biscuits, always accompanied by a beautiful minerality.
Very fine and with an excellent air resistance after twenty minutes in the flute, this Blanc de Blancs expresses itself in the reserve and delicacy register.

Taste analysis

The initial impact on the palet is lively as it is immediately marked by the frankness of acidity and the sparkle of effervescence. This dynamic will last until the end with a bite of acidity. The dosage and the vinosity stand back and let the Chardonnay restore its terroir.
A certain severity then emerges with a texture somewhat grapefruit skin reminiscent. This feeling will accompany us and give way to a touch of refreshing bitterness.

The final

Taut, straight, the long finish evokes limestone on a tangy background. It perfectly extends the temperament and the spirit of this Cuvée.

Verdict

It is a lively and straight wine, which perfectly returns the temperament of the exceptional Chardonnays.

Serving and food pairings

In a very slender flute and served 8 ° C, this Blanc de Blancs will be an excellent aperitif wine.
Its beautiful minerality and its decisive structure will allow it to enhance a dish of seafood or oysters.



Jean Larrey

Sélection Blanc de Blancs Magnum

Brut
Chardonnay 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Dinner aperitif Parmesan cheese Sushi Fish carpaccio

Visual analysis

The fine and very active effervescence of this Cuvée Blanc de Blancs is crowned by a halo. The color is very pale which gives, thanks to the bubbles, an impression of sparkle. The visual presentation is very fresh and delicate.

Olfactory analysis

The nose is delicate. It opens on aromas of almonds, lime, ladyfingers and grapefruit peel. When aired, the ladyfingers are joined by grilled almonds, pineapple and mead. In this way the nose is fresh but reveals a part of its maturity. At the same time complex and fine, it later releases the scents of fresh butter and white flowers that evolve rapidly in the flute.

Taste analysis

The first impact is lively and the effervescence is tonic. This dynamism will not leave us until the end. Warming up on the palate, the wine is straight, taut and savory. The vinosity and the dosage are on the sidelines, allowing the freshness of the wine to be expressed. The structure is incisive and leaves the impression of a beautiful tone. Honey and ripe apple are perceived as aromas on the palate.

The final

Pungent, sharp, very clean. Rather long, about 6 seconds of persistence, it lets you appreciate the beautiful acid line of the wine.

Verdict

This Champagne Blanc de Blancs perfectly respect the characteristics of its grape variety and its terroir. Dynamic, tonic, nervous, he defends his origins with ardor. It will be served with ease and will be able to enliven your important occasions.

Serving and food pairings

It should be presented in a very slender flute at 8 ° C.
The best pairing will be with some Parmesan or small savory puff pastry, as well as raw fish, sushi or carpaccio for example.

BLANC DE NOIRS

BRUT

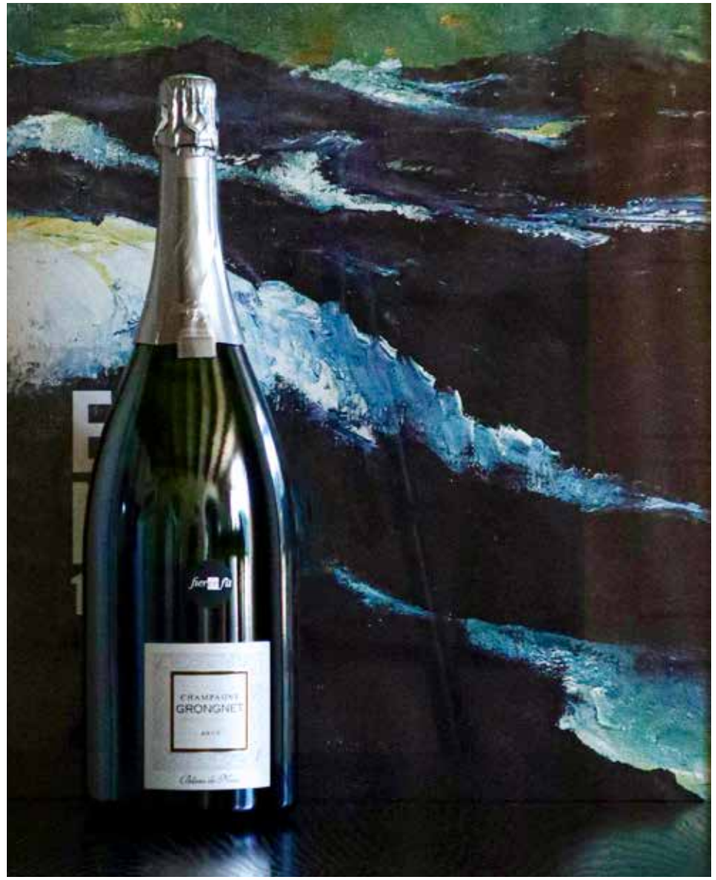
1

Champagne Grongnet

Blanc de Noirs

Côte des Blancs - Étoges

Pinot Noir 50%, Meunier 50%







Grongnet

Blanc de Noirs Magnum

Brut
Pinot Noir 50% Meunier 50%
Côte des Blancs - Étoges

Dinner aperitif Risotto Pasta Red meat Soft cheese (Brie) Pressed cheese

Visual analysis

The Cuvée, of a medium intensity straw color, has an active effervescence that feeds a beautiful halo of foam on the surface. The whole is very classic and suggests the "blond wine" that was mentioned in the 19th century.

Olfactory analysis

The first nose is present and very attractive. Hazelnut, raspberry and baguette reveal themselves for our greatest pleasure. On aeration, some richer and more evolved notes emerge. We notice the baked apple and the toast for example. But the expression always remains balanced between the fruitiness of the wine and its fermentative character linked to aging in the cellar. The nose of this Blanc de Noirs is rather autumnal with a very good level of finesse.

Taste analysis

The attack is soft and the effervescence melted. The balance is between freshness, with a certain bite, and vinosity. The slightly perceptible dosage acts as an intermediary between the different elements. Well structured, in particular from some tannins that appear mid-palate, the wine expresses itself consistently. The creamy texture then becomes more incisive.

The final

Long, between 7 and 8 seconds of persistence, it proves tense, rather acidic and calcareous. The aftertaste is marked by the aromas of cherries and bread.

Verdict

This Blanc de Noirs expresses itself with finesse and balance, without animal note or excess of structure. Well balanced between fruity and fermentative aromas, it demonstrates its early maturity with great mastery.

Serving and food pairings

A slender flute and a temperature of 10 degrees will highlight it.
Fresh and appetizing, this Blanc de Noirs, with a double texture, creamy and firm at the same time, will be a good companion as much for your dinner aperitifs as for red meat or cheese. The complex and varied buffets, a prime rib or a tasty cheese will not scare him.

ROSÉ

BRUT

1

Champagne Grongnet

Rosé

Côte des Blancs - Étoges

Chardonnay 30%, Pinot Noir 40%, Meunier 30%



1



Grongnet

Rosé Magnum

Brut
Chardonnay 30% Pinot Noir 40% Meunier 30%
Côte des Blancs - Étoges

Shellfish Sushi Fish carpaccio Red fruits

Visual analysis

The color is delicate and enriched by soft orange reflections. The effervescence is discreet and forms a very light chain of foam. The appearance is appetizing and serene at the same time.

Olfactory analysis

The first nose impression is marked by berries. Raspberry and cherry stand out in a slightly musky context. After aerating the complexity appears: rather strong floral notes such as peony, but also evolutionary characters such as cooked apple and bread on an appetising and refined base of mallow. After ten minutes in the flute the expression is more enveloping and evolved while the cherry, always present, is added to the tomato. It is a refined and fresh nose that favors the fruity but without superficiality.

Taste analysis

The first impression on the palate is soft and offers an impression of roundness. The effervescence is light and the structure creamy with aromas of candies, almonds and biscuits, which adds a seductive character to the Cuvée. The excellent acid-sugar balance brings volume and structure, but without excess, with a palate that is harmonious and appetizing. Excellent.

The final

The finish is more complex. Long, 6 seconds of persistence, it offers a nice minerality accompanied by a hint of acidity. We find the cherry - cooked tomato couple in the aftertaste.

Verdict

This Rosé is a seducer, all roundness and caresses! Appetizing and greasy, it will satisfy the most delicate or novice palates.

Serving and food pairings

For a better tasting it should be served in a slender flute and at a temperature of 8 ° C.
Excellent Champagne, will match in colour and structure to shrimps, sushi or wild fruit salads.

RÉSERVE

EXTRA BRUT

1

Champagne Jean-Luc Gimonnet

Grande Réserve Extra Brut

Côte des Blancs

Chardonnay 90%, Pinot Noir 5%, Meunier 5%

BRUT

2

Champagne Sanchez - Le Guédard

Grande Réserve

Vallée de la Marne

Chardonnay 20%, Pinot Noir 60%, Meunier 20%

3

Champagne Xavier Leconte

Signature du Hameau

Vallée de la Marne

Chardonnay 5%, Pinot Noir 15%, Meunier 80%







Jean-Luc Gimonnet

Grande Réserve Extra Brut Magnum

Extra Brut
Chardonnay 90% Pinot Noir 5% Meunier 5%
Côte des Blancs - Cuis

Aperitif Dinner aperitif Pasta

Visual analysis

The color is golden yellow and the effervescence generates splendid bubbles that form a magnificent halo of foam on the surface. The whole is very classic, very Champagne.

Olfactory analysis

The first nose expresses maturity with aromas of cooked fruit, dried flowers, mushrooms and hazelnut cookies. After a few moments in the flute, the honey becomes more present. This blended wine displays its complexity by presenting at the same time primary, secondary and tertiary aromas. The air tightness after twenty minutes is excellent and it confirms the maturity of the wine.

Taste analysis

The initial impact on the palate is very lively as well as the bubbling effervescence. Then the wine immediately finds its balance with a frank acidity nuanced by a good dosage and body. The whole is harmonious, rather straight and generates a fairly tender texture.

The final

The finish is fresh and well balanced by the dosage. It is quite long, five to six seconds of persistence and ends up leaving a firm sense on aromas of cooked fruit flavors and biscuits.

Verdict

This is a Champagne playing appeasement and serenity, which expresses a beautiful aromatic and gustatory balance by wisely using most of the champenois registers: reserve wines for aromatic complexity, frank acidity and more particularly the dosage liqueur in Extra-Brut.

Serving and food pairings

This Cuvée Grande Réserve should be served at 8 degrees temperature in a very slender flute. Accompanied by savory pies or cheese cupcakes it will be perfect for an evening buffet.



Sanchez - Le Guédard

Grande Réserve Bio Magnum

Brut
Chardonnay 20% Pinot Noir 60% Meunier 20%
Vallée de la Marne - Cumières

Risotto Mushrooms risotto Mushrooms pasta Fish Fish oven Poultry White meat

Visual analysis

The color of this Cuvée is nicely golden, "champagne" color. The effervescence, quite discreet, is released calmly and feeds a small bead of foam. This is a classic and peaceful visual presentation.

Olfactory analysis

The first nose marks the good aging of the wines in the cellar by offering notes of pastries and hazelnuts. This first impression is accompanied by the pear, then with the aerating of flavors reminiscent of wheat, fresh mushroom, butter and later still red fruits. The whole is complex and particularly successful.

Taste analysis

The initial impact on the palate is fresh and opens on a balanced mouth. The fluidity of the wine as well as its freshness are delicately accompanied by the tenderness of the effervescence. The whole is gently touched by the dosage and produces a soft and warm feeling that one could compare to cashmere.

The final

The finish has a very good length (8 to 9 seconds), coupled with a finely limestone minerality. It leaves a refreshing feeling thanks to its little bit of bitterness.

Verdict

Beautiful example of an accomplished Reserve. Complex and mature on the nose, dressed in a caressing effervescence and an accomplice dosage, this Champagne expresses itself with harmony.

Serving and food pairings

This Cuvée will be perfect at 8 degrees temperature in a slender flute at the time of the aperitif. It can also be paired to the most tender textured dishes: veal, Bresse poultry, risotto, turbot, sole ...



Xavier Leconte

Signature du Hameau Magnum

Brut
Chardonnay 5% Pinot Noir 15% Meunier 80%
Vallée de la Marne - Bouquigny

Dinner aperitif Parmesan cheese

Visual analysis

The color of the Cuvée is golden yellow. It is animated by strings of discreet and rather slow bubbles. A feeling of serenity and classicism emanates from the whole.

Olfactory analysis

The first nose is greedy and confirms this classicism by evoking white fruit such as pears, almonds and ladyfingers. After aeration, the expression takes volume and maturity. The tertiary notes remain tasty and are reminiscent of the dessert. The aromas suggest spice bread or nougat. Complex and seductive, this nose features both primary and secondary and tertiary aromas, which is the certified signature of quality Champagnes.

Taste analysis

The first impact on the palate is soft. Then the Cuvée is lively and is accompanied by a very well balanced acid - sugar. The aromas of vanilla and biscuits emphasize the natural roundness of the wine and up to the end the effervescence rhythms the tasting. The tactile sensation is creamy thanks to a judicious dosage that moderates the vinosity while letting the final freshness reveal itself.

The final

The finish is long, about 8 seconds, and acidulous. It reveals a delicious minerality and a hint of refreshing bitterness.

Verdict

This Cuvée Signature du Hameau masterfully defends the blending principles of Champagne. In this way it presents a very consensual classical and complex style.

Serving and food pairings

This wine deserves to be served in a tulip flutes between 8 and 10 ° C.
It will accompany cupcakes cheese, pretzels or savory canapés or sweet and sour.

ASSEMBLAGE TRADITIONNEL

BRUT

1

Champagne Hervy - Quenardel

Prestige Grand Cru

Montagne de Reims

Chardonnay 45%, Pinot Noir 55%

2

Champagne Grongnet

Tradition

Côte des Blancs

Chardonnay 33%, Pinot Noir 33%, Meunier 33%







Hervy - Quenardel

Prestige Grand Cru Magnum

Brut

Chardonnay 45%, Pinot Noir 55%

Montagne de Reims - Verzenay

Dinner aperitif Risotto Pasta Poultry White meat

Visual analysis

The cuvée looks rich and delicate. Gold-green, animated with fine bubbles, a wonderfully styled wine with a very beautiful crown of foam. The visual presentation of this Cuvée Prestige is elegant and gives an impression of nobility.

Olfactory analysis

The first nose is aromatic and fine. Citrus, acacia honey, daffodil and broom flatter us immediately. Then the wine opens itself with aromas of pineapple, pear, cherry, hot grapefruit on a hint of musk and limestone. The complexity is there. After ten minutes of aeration, the expression evolves towards dried fruits, hazelnuts for example, and cooked apple and pear. It is ultimately a fine and complex nose, armed with excellent air resistance.

Taste analysis

The initial impact on the palate is lively and sweet at the same time. Behind the roundness brought by the dosage, it highlights the very good acidity of the wine. The beginning of the mouth is also structured by the effervescence, which is quite invigorating, and the chalk very quickly perceptible on the palate. Then it's the vinosity turn, to assert itself. Bold, warm and slightly tannic, the wine is full, marked by a real density.

The final

The finish is itself structured, chalky and lemony. After eight seconds of persistence, it leaves a feeling of dryness, punctuated by a touch of freshness.

Verdict

This Cuvée is the result of a beautiful blend, complex aromas and emerging maturity and brilliantly expresses both its terroir and the work of the producer. With a decisive texture, wide and taut, structured and lively wine is the worthy representative of a certain classicism in Champagne.

Serving and food pairings

This Champagne should be served at 10 degrees temperature. A fairly large flute will be the most suitable to magnify the qualities of complexity, freshness and vinosity of this Prestige Cuvée. It will be excellent served at large party dinners, when it is important to amaze and amaze our guests.
For the food pairing it will be welcome with tortellini with ricotta and spinach, white meat, and even better poultry.



Grongnet

Tradition Magnum

Brut

Chardonnay 33% Pinot Noir 33% Meunier 33%

Côte des Blancs - Étoges

Aperitif Shellfish Sea shell Pizza Seafood risotto Seafood pasta

Visual analysis

The Cuvée, of a fairly light straw yellow color, is animated by bubbles that form a small halo of foam on the surface. The general presentation is very classic, very Champagne.

Olfactory analysis

At first glance, the nose is sufficiently aromatic and is expressed by notes of baguette, baked apple and candied citrus. With aeration, aromas of aging in the cellar reveal themselves like almond or toasted hazelnut, but the wine retains fruit, with a note of raspberry. After ten minutes in the glass, the wine takes on more character. For example, it exudes aromas of rhubarb and nutmeg. This Brut Tradition is quite complex, it delicately expresses its temperament. After thirty minutes in the flute, the expression becomes more tertiary, notes of ratafia and cooked caramel.

Taste analysis

The attack in the mouth seems supple, but it is energised by an exuberant effervescence. The freshness of the wine, with a good bite, blends harmoniously with its vinosity and full-bodied character. The dosage is responsible for making the connection between all the parts because behind this balance, one presses the firmness of the wine as well as a small refreshing bitterness.

The final

The ong finish reveals notes of apple and bread as well as some minerality. Very clear, it leaves a last tangy impression.

Verdict

Pleasant, balanced, with a light baroque character, this wine is perfectly expressed already today. With an ovoid shape, the palate reveals a beautiful firmness of structure.

Serving and food pairings

It will be better to serve this Cuvée at a temperature of 8 ° C in a well slender flute. Excellent as an aperitif, it will also match with shellfish, such as scallops or clams, with pasta with fish or seafood sauce.



MILLÉSIMES
BLANC DE BLANCS

BRUT NATURE

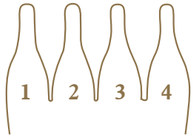
1
Champagne Jean-Luc Gimonnet
Millésime 1996 Nature Premier Cru
Côte des Blancs
Chardonnay 100%

2
Champagne Jean-Luc Gimonnet
Millésime 1998 Nature Premier Cru
Côte des Blancs
Chardonnay 100%

3
Champagne Jean-Luc Gimonnet
Millésime 1999 Nature Premier Cru
Côte des Blancs
Chardonnay 100%

4
Champagne Jean-Luc Gimonnet
Millésime 2004 Nature Premier Cru
Côte des Blancs
Chardonnay 100%







Jean-Luc Gimonnet

Millésime 1996 Blanc de Blancs Nature Premier Cru

Brut Nature
Chardonnay 100%
Côte des Blancs - Cuis

Aperitif Dinner aperitif Parmesan cheese Caviar Oysters Shellfish Sea shell Seafood risotto Seafood pasta Fish

Visual analysis

The visual of this 1996 vintage sparkles with a myriad of very fine bubbles. The foam, pure white, occupies the entire surface. Magnificent presentation for this wine which shows no sign of fatigue. Exceptional.

Olfactory analysis

Analyse olfactive The first nose, very elegant, expresses itself with nobility and complexity: fresh lemon, butter, honeysuckle, thyme. After aeration, the extreme distinction of the wine is characterized by delicate aromas of lemongrass, candied pineapple on a touch of coffee mocha. Later still, the wine body becomes deeper, more adult, more serious with aromas reminiscent of hydrocarbons, morels or truffles. The organic has completely given way to the mineral. We can only be moved by such exemplarity. The air resistance after 20 minutes in the flute is excellent and confirms the potential of this 1996 which will still accompany us for another ten years.

Taste analysis

The initial impact on the palate is firm, and the effervescence immediately relaxes this sensation with its soft and creamy crackling. We benefit from a strong wine body (but not fat), a measured vinosity and an extraordinary texture because perfectly silky. Lively and tense, upright, this wine is also tight and full. Perfectly sculpted from initial impact to finish, it creates a lively feeling of purity.

The final

The finish happily prolongs this feeling. With excellent persistence (around 10 seconds), it is a continuation and offers delicate aromas of lemongrass. The sharpness of this finish also suggests a very good aging in the cellar.

Verdict

It is a perfectly mastered expression of the complicated 1996 vintage. Tense, pure, complex and mature, this wine will last another decade without disappointing. The nobility of its aromas and the finesse of its texture rank it among the great names of the appellation.

Serving and food pairings

This Cuvée deserves to be offered 10 degrees of temperature in a very wide goblet flute in order to benefit from the whole palette of its expression. It will be appreciated during the aperitif, for itself or on a old Parmesan, but also as an accompaniment to a few fatty oysters (open sea), large crustaceans (lobsters, lobsters), a lemon shellfish salad, or more simply a one-sided striped bass.

champagnefiercefit.com



Jean-Luc Gimonnet

Millésime 1998 Blanc de Blancs Nature Premier Cru

Brut Nature
Chardonnay 100%
Côte des Blancs - Cuis

Aperitif Dinner aperitif Parmesan cheese Shellfish Sea shell Seafood risotto Seafood pasta

Visual analysis

The color is yellow. Brilliant and luminous, it shows fine bubbles which form a pretty white strip. The general presentation is fresh and very elegant.

Olfactory analysis

The first nose is distinguished and expressed between youth and maturity. You immediately perceive notes of grapefruit, acacia and choux pastry on a background of minerality. After aeration, the expression is richer and more mature. Baked apple, honey and aromas of ash add complexity. The air tightness is magnificent and the wine demonstrates its good health as well as it asserts its identity with an increasingly marked minerality. Finesse, precision and race are the words that come to mind.

Taste analysis

The initial impact on the palate is is sharp, and effervescence immediately demonstrate the tempo. It leads to a great acidity of remarkable quality. The body of the wine is streamlined and cold. There is a feeling of lightness that highlights the sublime acidity of the wine. It is a magnificent example of Champagne balance.

The final

The finish is straight, fluid and very tart. It leaves a slightly chalky and bitter printing on carcasses lobster and grapefruit zest aromas. The last sensation is saline and marks the great origin of this wine.

Verdict

A lot of finesse, tone and vigor in this wine. It celebrates the Champagne terroir in its purest. The relative youth of this wine proves its tremendous potential (peak in 2020). The great Champagne lovers will enjoy it as well the experts.

Serving and food pairings

Serve in a large flute at a temperature of 10-12 degrees. This 1998 Brut Nature will be enough by itself for an aperitif opening minds ... and stomachs

champagnefiercefit.com



Jean-Luc Gimonnet

Millésime 1999 Blanc de Blancs Nature Premier Cru

Brut Nature
Chardonnay 100%
Côte des Blancs - Cuis

Dinner aperitif Parmesan cheese Risotto Pasta Pasta with truffles Mushrooms risotto Mushrooms pasta Grilled fish

Visual analysis

The visual is quite deep and has a golden green yellow hue, all in nuances. The effervescence is fairly calm and nourishes a small strip of foam. The whole is appetizing and gives off a feeling of maturity.

Olfactory analysis

The first nose is quite austere, a little on restraint. Then we perceive notes of ripe fruit, pear, mirabelle plum. Sweet fragrance of yellow flowers then brings warm notes (mimosa, jonquil). After aeration, the wine expresses its beautiful evolution with complexity. It's an adult and it asserts it: toast and mushrooms come to testify it. The resistance to air after twenty minutes suggests the eau-de-vie and honey.

Taste analysis

The initial impact on the palate is firm and opens on a shared balance between freshness and vinosity. On one hand, the Champagne expression with acidity and effervescence very present and slightly biting, and on the other hand the character of the year with substance, warmth and a tight texture. The effervescence is sparkling and contributes to the feeling of freshness.

The final

Rather long (about 8 seconds of persistence), the finish is tangy and firm. It signs the Vintage leaving a little bitterness as well as a certain warmth which "kindly" traces. The very last impression is chalky.

Verdict

Typical of 1999, this Cuvée is warm, generous and seems ready for consumption. Sparkling and vinous, it will satisfy the greatest number, especially at the table.

Serving and food pairings

Served at 10 degree temperature in a slender flute, it will be a wonderful companion for grilled fish preparations. Most risottos will suit him too, especially if accompanied by mushrooms.



Jean-Luc Gimonnet

Millésime 2004 Blanc de Blancs Nature Premier Cru

Brut Nature
Chardonnay 100%
Côte des Blancs - Cuis

Dinner aperitif Parmesan cheese Shellfish Sea shell Grilled fish

Visual analysis

The gold-green color is slightly marked; the wine has reached maturity. The effervescence, agitated at the time of serving, gradually calms down, as the bubbles are refined and enrich a nice bead of foam. The visual presentation is graceful.

Olfactory analysis

The first nose indulges without restraint. Bread, wilted flowers, mirabelle plum, candied grapefruit, accompanied by a slightly roasted character, reveal a racy and adult character, and show the long aging in the cellar. Aeration allows to the wine expression to gain in richness and evolution: cashews, honey and caramel are enhanced by a feeling of saline minerality. It is a very open nose, extremely appetizing, indulging without restraint in a beautiful complexity.

Taste analysis

The initial impact on the palate is invigorating and tender at the same time. Indeed, the wine - sparkling balance is perfect. The excellent effervescence accompanies the divine acidity of the wine and enhances its slightly fleshy matter. The wine expresses itself in length. It stays straight, taut, fresh, and ends up imitating the tactile character of the silk.

The final

The finish is very long (more than 10 seconds of persistence) and great character. It gives us a very racy chalky sensation, enhanced by salty and bitter notes with the most beautiful effect.

Verdict

This Cuvée is in line with the great wines of the House. Identity and maturity Champagnes. It reproduces here very well the profile of the year 2004 with an assertiveness and strong minerality.

Serving and food pairings

Serve this Champagne in a well-rounded flute between 10 and 12 ° C temperature. Rather oriented towards the sea, it will go admirably with grilled fish and crustaceans, and more particularly with scallops in shell and sole meunière.

EXTRA BRUT

1
Champagne Jean-Luc Gimonnet
Millésime 1998 Extra Brut Premier Cru
Côte des Blancs
Chardonnay 100%

2
Champagne Jean-Luc Gimonnet
La Guette 2008
Côte des Blancs
Chardonnay 100%

3
Champagne Jean Larrey
Cuvée Gustavie 2009 Extra Brut
Côte des Blancs
Chardonnay 100%

4
Champagne Jean-Luc Gimonnet
Millésime 2012 Extra Brut Premier Cru
Côte des Blancs
Chardonnay 100%

5
Champagne Vincent Joudart
Millésime 2012 Extra Brut
Côte des Blancs
Chardonnay 100%







Jean-Luc Gimonnet

Millésime 1998 Blanc de Blancs Extra Brut Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Aperitif Dinner aperitif Parmesan cheese Shellfish

Visual analysis

The color, very bright, is yellow and adorned with green reflections announcing a still young wine. The bubbles, fine and sparkling, form a pretty bead and crackle on the surface. The overall presentation is fresh and festive at the same time.

Olfactory analysis

The first nose is discreet, young and refined. It opens on notes of grapefruit and white flowers on a mineral background. After aerating, the body becomes richer and more mature. Fresh butter, honey and ginger bring complexity. Still later, the wine demonstrates its finesse with the aromas of candied lemons, lemongrass, honeysuckle, jasmine. This 1998 vintage is a marvel of finesse, elegance and freshness. After twenty minutes in the flute, the minerality takes over and the expression becomes racy.

Taste analysis

The initial impact on the palate is lively, despite a rather melted effervescence. It leads to a great acidity, of remarkable quality. The mouth is tense, as almost always with this winemaker, and it is the acidity that gives the tempo. The dosage is imperceptible and the vinosity provides just the right amount of body to enhance the acidity and firm texture of the wine. This is a magnificent example of Champagne balance.

The final

The finish is long, tangy and refreshing. It leaves a slightly chalky and bitter feeling on lobster flavors. The last sensation is saline and marks the great origin of this wine.

Verdict

This is a vintage full of finesse, delicacy and wit. It celebrates the Champagne terroir in its purest. The relative youth of this wine, its vigor too, proves its tremendous potential. Lovers of beautiful things will recognize themselves in this fabulous Champagne as well the experts.

Serving and food pairings

Best served in a large flute, at a temperature of 10-12 degrees. This 1998 will be enough by itself for an aperitif opening minds ... and stomachs. At table it will accompany the most refined dishes: caviar, foie gras, oysters ...



Jean-Luc Gimonnet

La Guette 2008 Blanc de Blancs Extra Brut Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Shellfish Seafood pasta Grilled fish Fish oven Fish with sauce Goat cheese

Visual analysis

The color appears lemon yellow, almost golden, accompanied by light greenish reflections. The effervescence is slow, regular and feeds a thin bead of foam. The presentation evokes serenity and maturity.

Olfactory analysis

The first nose is complex and refined. We immediately distinguish a pastry character as well as a mineral and "citrus" sensation. Grapefruit, butter, shellfish and rapeseed honey are mixed to produce a true olfactory delight. After aeration, the biscuit, almond oil, fresh hazelnut and melted butter add depth. Elegance and refinement are the keywords. After ten minutes in the flute, the expression is very stable, which bodes well for the conservation potential of this vintage.

Taste analysis

The attack on the palate is frank, light, caressing, in short: aerial. The effervescence is particularly elegant then the beautiful vivacity of the wine is the leitmotif of the tasting, all in fluidity and savory finesse. We are struck by the great coherence of the whole that generates a feeling of purity, embellished with iodized notes. This arachnid structure suggests lace and the marine world.

The final

The finish is long (about 10 seconds) and above all extremely savory and sharp. Salivation is very important and leaves us with a chalky feeling.

Verdict

This Champagne, from a fresh vintage with remarkable liveliness, is now reaching early maturity. Its elegance, purity, lace structure and final freshness make it the archetype of Champagne Blanc de Blancs and more simply of a great Champagne.

Serving and food pairings

This exceptional Champagne should be served between 8 and 10 ° C in a flute with a fairly large glass. It will pair well with lemon grilled fish, crab toast, grilled shrimp with Kampot pepper or excellent goat cheeses such as Selles-sur-Cher, Valençay or Pouligny-Saint-Pierre. Ideally, you dare to present it on a monkfish tail with a mandarin sabayon.



Jean Larrey

Cuvée Gustavie 2009 Blanc de Blancs Extra Brut

Extra Brut
Chardonnay 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Dinner aperitif Oysters Shellfish Sea shell Sushi Seafood pasta Fish carpaccio Fish oven Fish with sauce Mushrooms

Visual analysis

The color is golden green, light and very springy. The chains of very fine bubbles bring relief. A feeling of delicacy, freshness and youth emanates from the visual presentation.

Olfactory analysis

The first nose confirms the sensation of youth with aromas of marshmallow and fresh pineapple. However, it is accompanied by notes of biscuit and fresh butter which signify the aging of the wine in the cellar. This nose is springy and delicate but also shows depth. The expression gradually tends towards a floral character (lily of the valley, vetivers) on a background of citrus fruits and a touch of crème fraîche. There is also an excellent air resistance after ten minutes in the flute.

Taste analysis

The first impact on the palate is tangy (acid and greedy at the same time) then the wine gives us all its freshness and delicacy. The lightweight body and texture of the wine, silky and smooth, enhance the feeling. The effervescence makes the tasting dynamic and generates a feeling of lightness. The whole is accompanied by a tender and caressing minerality.

The final

The finish appears like a pretty lace, delicate and light. The wine fades after 6 to 8 seconds of persistence on mineral and tangy notes.

Verdict

With this Cuvée we find the profile of the 2009 vintage marked by purity and with great aging potential! Everything is in the style of Maison Jean Larrey: lightness, elegance and a mineral tip full of tenderness.

Serving and food pairings

To be enjoyed as an aperitif at a temperature between 8 and 10 ° C to respect the freshness of the wine and in a flute large enough to express its aromatic richness.



Jean-Luc Gimonnet

Millésime 2012 Blanc de Blancs Extra Brut Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Aperitif Sea shell Risotto Seafood risotto Seafood pasta Ravioli Grilled fish Fish oven Vegetables Goat cheese

Visual analysis

This Blanc de Blancs has a very light yellow-green color. The effervescence of fine bubbles is very active and ends its run by creating a pretty halo on the surface. The presentation is very attractive.

Olfactory analysis

The first nose is discreet, still shy. We can gradually perceive aromas of citrus fruits, vegetables and bread. After few minutes of aeration, the expression evolves towards lime, rape honey, as well as a smell of cobblestone. It is an adolescent nose, which will soon assert its identity.
After twenty minutes in the flûte, the air tightness is perfect. The wine is in full health and expresses itself more and more, proving its great potential.

Taste analysis

The attack is precise. The effervescence and its subtly appealing character mark the rhythm of the tasting. The acidity brings a certain tension and smoothes the body of the wine.
The whole offers us a magnificent structure but at the same time fine, caressing, cold and slightly tense, like taffeta. Aromas of almond, fresh honey and pear enrich this beautiful wine.
Warming up on the palate this sensation is rounded by the dosage which brings a very tasty touch.

The final

The finish is long (8 seconds of persistence), and chalky. We perceive a hint of bitterness, as well as a saline touch that supports the acidic freshness and the slight sweetness of the dosage. The finish offers us all four elemental flavors.

Verdict

This Blanc de Blancs is a blooming teenager. Elegant, refined, sleek and endowed with a lovely savory complexity, it offers us a sophisticated and almost solemn version of Chardonnay in Champagne.
This wine is eight years old and is an excellent example of the potential of Champagne wines.

Serving and food pairings

We will serve this Cuvée at a temperature of 10 or even 12 degrees in a well-shaped flûte to favor its aromatic expression. We will taste it as an aperitif or during an exceptional evening. At the table, it will be the sea: shells, grilled fish, seafood risotto, saffron or vegetable ravioli, lobster...
We can continue with goat's milk cheeses, a Selles-sur-Cher or a Valençay.



Vincent Joudart

Millésime 2012 Blanc de Blancs Extra Brut

Extra Brut
Chardonnay 100%
Côte des Blancs - Fèrebrianges

Aperitif Caviar Oysters Sea shell Fish carpaccio

Visual analysis

The pale yellow color of this blanc de blancs is particularly bright. The abundant and rapid effervescence gives rise to a magnificent bead of foam. The presentation is dynamic and crystalline.

Olfactory analysis

The first nose is very spring bouquet: grapefruit, vetiver, vanilla, verbena mint on a background of fresh butter. After aerating it reveals some notes of white flowers and ginger, which bring grace and depth. The olfactory expression of this blanc de blancs is extremely fresh.

Taste analysis

The initial impact on the palate is frank and tender at the same time. Then the wine is particularly tense and with a sharp acidity, but without aggressiveness because the effervescence, very fine, and the dosage, imperceptible, manage to produce a soft and smooth texture. The structure of this wine is arachnidan and adorned with scents of lime.

The final

The finish is long (7 to 8 seconds of persistence) and very straight, tapered. The feeling comes close to that of grapefruit skin, with a lot of fluidity, then finally a saline note.

Verdict

The style of this cuvée will interest connoisseurs of Champagne wine. Extremely aromatic freshness and surprisingly thin structure, while offering a creamy texture, it will charm the most jaded.

Serving and food pairings

To be served at a temperature of 10 ° C in a well-rounded flute. At the table, its maritime character, its acidity, its salinity and its aromatic freshness invite pairrings with oysters and fish carpaccio with lemon.

BRUT

1

Champagne Hervy - Quenardel

Millésime 2011 Grand Cru

Montagne de Reims

Chardonnay 100%

2

Champagne Perrot - Batteux et filles

Cuvée Hélixe 2013 Premier Cru

Côte des Blancs

Chardonnay 100%

3

Champagne Xavier Leconte

Le Charme d'Anaïs 2014

Vallée de la Marne

Chardonnay 100%







Hervy - Quenardel

Millésime 2011 Blanc de Blancs Grand Cru

Brut
Chardonnay 100%
Montagne de Reims - Verzenay

Aperitif Dinner aperitif Sea shell Pasta with truffles Truffles risotto Mushrooms risotto Mushrooms pasta Tajine Mushrooms

Visual analysis

The color of this Cuvée is bright. Golden yellow, with still some light green reflections, it has a slow and regular effervescence which feeds an embroidery of foam on the surface. The presentation is particularly delicate.

Olfactory analysis

The first nose, very classic, is appetizing. We clearly perceive notes of lemon, pear and cereals on a very refined base of vanilla. After a few moments, the expression becomes more distinctive. The acacia and hazelnut aroma appear, but also a iodised sensation. After ten minutes, the wine evolves towards honey, mint, verbena and roots. The general character is evolving. From classicism we are gradually moving to the expression of the terroir.

Taste analysis

The initial impact on the palate is immediately creamy and then effervescent and greedy. Rich and fresh, it is wonderfully tactile, suggesting umami. It acts as a reward. Effervescence and dosage stand back. Gradually the ardor of the year (2011 is a hot year) and the minerality of the terroir are asserted. As for the olfactory analysis, we pass from classicism to the expression of terroir.

The final

The finish is very long (10 seconds of persistence) and lets the year express. It expresses itself on the firmness and some mentholated notes. It comes off very straight and chalky.

Verdict

It is a "textbook wine", and it is very interesting to follow the evolution in the flute, quietly, before or after dinner. Initially perceived as a woody Chardonnay, it then shows us the long work of aging in the cellar (the autolysis of the yeasts which greatly contributes to the creaminess of the structure), before telling us about its origins, its year of birth.

Serving and food pairings

This Champagne is ideal for an aperitif "in front of the fireplace". A moment in which he will be the protagonist of the conversation. It will be interesting to serve it in a slender flute at 8 ° C and then follow it up to 12 ° C and see its character evolve. Its structure and aromas will be perfect with a scallop carpaccio in truffle oil, sautéed mushrooms or a tajine of root vegetables.



Perrot - Batteux et filles

Cuvée Hélixe 2008 Blanc de Blancs Premier Cru

Brut
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Caviar Oysters Shellfish Sea shell Seafood risotto Fish oven Fish with sauce

Visual analysis

The color of this 2008 vintage, bright yellow with a beautiful intensity, is animated by tiny and rapid bubbles. They form a thin bead on the surface. The visual presentation is rich, mature and elegant.

Olfactory analysis

The first nose is spring and warm at the same time. A sunny spring, as evidenced by the aromas of Menton lemon region and mimosa. After aerating, the expression suggests subtle spices (thyme), the blond tobacco and pastry, always with a sense of freshness and delicacy. The air resistance is excellent, the wine showing a nice potential.

Taste analysis

The initial impact on the palate is fresh, then we discover a mouth punctuated by a beautiful liveliness as well as an abundant effervescence. This tone is doubled in the mid-palate with a pleasant consistency, in particular thanks to the dosage which discreetly brings a little volume and serves as a binder for the whole. The texture of this wine, like thick cotton, gives us comfort and warmth.

The final

The finish is very long, about 10 seconds of persistence, and well tart (both acidic and sweet). It leaves a last mineral memory, a limestone sensation.

Verdict

This is a beautiful 2008 vintage, with the righteousness typical of its year of harvest and the expected conservation potential. At the beginning of maturity on the olfactory level, it shows a great freshness on the palate, which is quite characteristic of the 2008 today. Its expression and its structure allow it to pair aperitif and gastronomy.

Serving and food pairings

This is a beautiful 2008 vintage, with the righteousness typical of its year of harvest and the expected conservation potential. At the beginning of maturity on the olfactory level, it shows a great freshness on the palate, which is quite characteristic of the 2008 today. Its expression and its structure allow it to pair aperitif and gastronomy.



Xavier Leconte

Le Charme d'Anaïs 2014 Blanc de Blancs

Brut
Chardonnay 100%
Vallée de la Marne - Bouquigny

Aperitif Parmesan cheese Shellfish Sea shell Seafood risotto Seafood pasta Fish oven Fish with sauce

Visual analysis

The colour of this Cuvée, has beautiful green tints. The effervescence is abundant and the myriads of bubbles generate a beautiful halo on the surface.
A fresh and dynamic presentation.

Olfactory analysis

The first nose is very aromatic and mature. It offers notes of cooked fruit and honey on a lactic base. After aeration, we discover almond, fresh hazelnut, candied pineapple, butter as well as a tint of vanilla and jasmine, which testify the beautiful evolution of the wine. A nose particularly "pastry" and seductive.

Taste analysis

The first impact on the palate is lively and announces a tense and tonic palate. The effervescence takes over on the as well as the acidity on the dosage. This freshness, structures the tasting from the first impact up to the finish and is gradually accompanied by a warm character that reveals flavors of mirabelle plum and toasted pineapple.
The whole generates a taffeta structure, silky and rigid at the same time

The final

The finish, well taut and tasty, prolongs the pleasure for 8-10 seconds and leaves us with a mineral impression reminiscent of shells. It ends with a slightly tannic and saline touch of melted butter and citrus aromas.

Verdict

A beautiful assembly, complex and mature, with a style marked by modernity and originality. Its aromatic register and its dynamics on the palate, seduce all of us and even more the lovers of Champagnes Blanc de Blancs.

Serving and food pairings

This Cuvée will be perfect at 10 degrees in a very large flute. We will certainly taste it already at the aperitif.
The best food pairing, it is sea products: fish (cod, monkfish, mullet, sea bass ...) or shells served hot and accompanied by creamy or butter sauces, flavoured with citrus fruits.



MILLÉSIMES
BLANC DE NOIRS

EXTRA BRUT

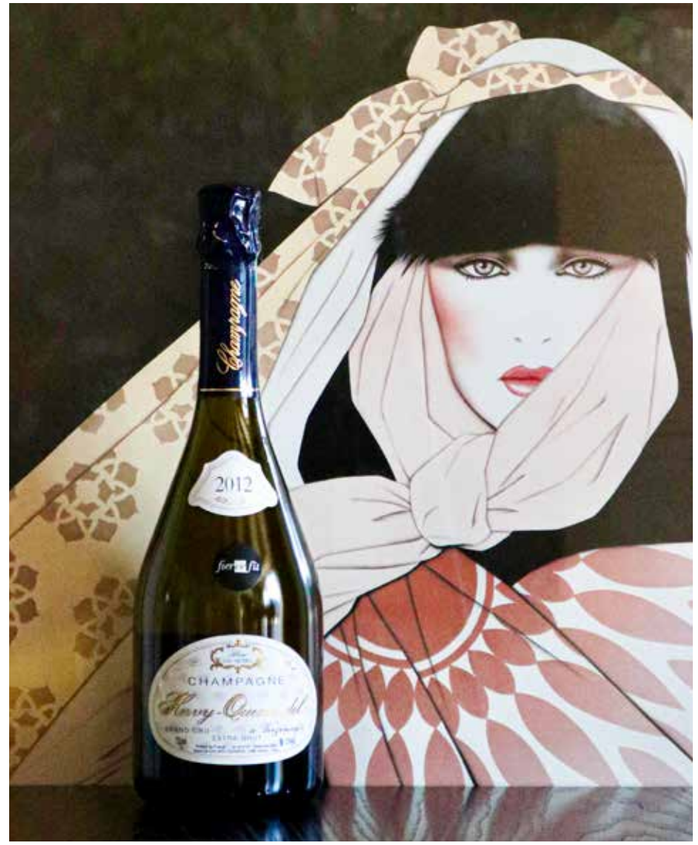
1

Champagne Hervy - Quenardel

Millésime 2012 Extra Brut Grand Cru

Montagne de Reims

Pinot Noir 100%



1



Hervy - Quenardel

Millésime 2012 Blanc de Noirs Extra Brut Grand Cru

Extra Brut
Pinot Noir 100%
Montagne de Reims - Verzenay

Dinner aperitif Parmesan cheese Shellfish Pasta Fish carpaccio Fish in sauce Poultry

Visual analysis

The color of this 2012 vintage is beautifully golden. The bubbles, fine and calm, twinkling casually, which generates a very sensual shimmer. The visual presentation announces matter and energy.

Olfactory analysis

The first nose is intense and appetizing. We perceive hazelnut, vanilla and pastry. Then the autolysis notes come in with the puff pastry and the waffles. Later it's the terroir's turn to express itself. Thyme, bay leaf, broom, bergamot bring nuance and character. This is a complex nose, which the expression is shared between knowledge and origin.

Taste analysis

The initial impact on the palate is lively, sharp. We perceive acidity and effervescence simultaneously. The energy is there, then the wine opens with a tense mouth structured. The consistency of the wine generates a little heat and the texture appears dense and firm. This beautiful material is nevertheless dominated by acidity, sharp and precise, and effervescence, dynamic and mischievous.

The final

The finish is surprising with regard to the nose and mouth. Taut, virile, it also reveals mineral, acid, tannic, effervescent and slightly bitter…

Verdict

This is a Champagne "celebration" for occasions where you have to wake up minds. Rich, complex and appetizing on the nose, it surprises the palate with its dynamism and vigor, its energy. The final also reflects an attractive character. A Champagne that challenges.

Serving and food pairings

Maintain the serving temperature between 8 and 10 ° C and present this Cuvée in a rather curved goblet flute. It can be paired simply with salted cookies but also with dishes of firm textures and tangy sauces. For example, chicken with lemon, chicken with vinegar, red mullet with a yuzu sauce, fresh shrimps sautéed in grapefruit, tuna carpaccio, spaghetti chitarra or Troccoli Pugliesi with lemon, a Parmesan cheese 30 months…



MILLÉSIMES
ASSEMBLAGE TRADITIONNEL

BRUT NATURE

1

Champagne Grongnet

Spécial Club 2009 Nature

Côte des Blancs

Chardonnay 48%, Pinot Noir 34%, Meunier 18%

EXTRA BRUT

2

Champagne Vincent Joudart

Spécial Club 2011 Extra Brut

Côte des Blancs

Chardonnay 50%, Pinot Noir 20%, Meunier 30%

3

Champagne Sanchez - Le Guédard

Prestige 2012 Extra Brut

Vallée de la Marne

Chardonnay 50%, Pinot Noir 50%

BRUT

4

Champagne Vincent Joudart

Millésime 2013

Côte des Blancs - Fèrebrianges

Chardonnay 30%, Pinot Noir 10%, Meunier 60%



1 2 3 4



Grongnet

Spécial Club 2009 Nature

Brut Nature
Chardonnay 48% Pinot Noir 34% Meunier 18%
Côte des Blancs - Étoges

Vol au vent Pasta with truffles Gnocchi Ravioli Mushrooms pasta

Visual analysis

The color is an intense straw yellow. It sparkles thanks to an extremely fine effervescence that animates a small halo on the surface. The presentation is very refined.

Olfactory analysis

The first nose is aromatic with a nice complexity. Aromas of candied cherries and cereals mix with warm notes such as white pepper and cedar. As the wine opens, we are brought to the cellar aging aromas (toast, pastry). After ten minutes in the glass, the expression gains finesse with an evolution towards chanterelles, caramel, thyme and honey. This 2009 is perfectly mature. All in nuance, it releases magnificent aromas of evolution in the cellars. After 30 minutes in the flûte, the expression remains elegant, which is proof of the excellent health of the Cuvée.

Taste analysis

The first impact on the palate is smooth and melted. The body of the wine is therefore revealed with delicacy. Quite ample, rich and warm, it captivates the palate and makes us appreciate the quality of its effervescence. The partition is well mastered, the tactile sensation is caressing, and this despite the lack of dosage. The wine's chalky minerality also makes itself felt with great elegance. This champagne stands out!

The final

The finish is long (8 to 10 seconds of persistence), finely mineral, and above all very distinctive. It generates an aerial sensation, a feeling of purity.

Verdict

Pure and mature, this 2009 is a truly representative of its vintage. The aromatic expression is complex and elegant. The palate is soft and full, caressing and seductive. This beautiful wine will delight the most discerning oenophiles.

Serving and food pairings

You should serve this Millésime between 10 and 12°C in a ample flûte to enjoy its full expression. Delicate, it will be perfect with appetizing first courses, gnocchi, ravioli, vol-au-vents, fresh pasta with mushrooms ... It will also benefit from the presence of a sauce.



Vincent Joudart

Spécial Club 2011 Extra Brut

Extra Brut
Chardonnay 50% Pinot Noir 20% Meunier 30%
Côte des Blancs - Fèrebrianges

Shellfish Sea shell Risotto Mushrooms risotto Mushrooms pasta Fish with sauce Mushrooms

Visual analysis

The beautiful green gold color of the Special Club Cuvée shows chains of slow and fine bubbles. A light bead of foam on the top crowns this serene and accomplished presentation.

Olfactory analysis

The first nose is very appetizing. Complex and racy, it reveals beautiful aromas of autolysis (brioche, cookie), crustaceans, melted butter and fresh giroles. The expression then takes us elegantly towards hazelnut and roasting. A beautiful nose to let live for a while in the flute, for pleasure.

Taste analysis

The initial impact on the palate is rather tender then the pretty body of the wine manifests itself. The mouth is at once full, airy, delicate, melted, palatable. It produces a creamy texture, some buttered aromas, as well as a feeling of purity.

The final

The finish is very long (more than 10 seconds of persistence) and delicate. It enhances the lactic sensation discovered in the mouth with a hint of citrus. The last note is frankly saline and appetites us.

Verdict

The 2011 Special Club is a success! It is a complex and successful Champagne, full of freshness, tenderness, which reveals its identity with measure. To share it with friends during a beautiful evening.

Serving and food pairings

This Cuvée should be tasted in a well-rounded flûte, at 10 ° C temperature, or even more, but absolutely not less, you would miss it. To accompany it to your table, there are two preferable products: langoustines and scallops. Lightly roasted in butter and garnished with mushroom (giroles, ceps). Or start preparing a sole meunière.



Sanchez - Le Guédard

Prestige 2012 Extra Brut

Extra Brut
Chardonnay 50% Pinot Noir 50%
Vallée de la Marne - Cumières

Aperitif Parmesan cheese Shellfish Sea shell Seafood risotto Seafood pasta Fish Fish oven Goat cheese

Visual analysis

The golden yellow color of this Cuvée is particularly bright. It is animated by numerous trains of extremely fine and twirling bubbles. This visual presentation is magnificent.

Olfactory analysis

The nose confirms this feeling of richness and vitality. First, he suggests candied citrus fruits, cookies, yellow flowers on a background of fresh butter. Elegant and summery, it then offers floral scents (lily of the valley, hyacinth), notes of fresh cream and breadcrumbs. It is a sophisticated and highly evolving bouquet.

Taste analysis

The initial impact on the palate is lively and marked by dynamic effervescence. We then quickly perceive the matter of the wine. Of beautiful consistency, this one blooms gracefully, with the balance between its fleshy character, the vigor of its liveliness and the petulance of its effervescence. The dosage, meanwhile, stands back and the minerality appears from the mid-palate. It brings delicate chewiness and the whole produces a texture suggesting jeans.

The final

The finish is frankly mineral, long (8 to 10 seconds) and firm. It is the expected extension of the mouth.

Verdict

This Cuvée, delicate and complex on the nose, asserts all its character on the palate. His power, his strong character and tight texture offer an authentic feel. This Champagne will interest great amateurs.

Serving and food pairings

Served in a large flute, at a temperature of 10 ° C, this Cuvée can be enjoyed on large seafood products. Prefer firm and tight textures as well as mineral flavors: lobster, Saint-Pierre, sea bream, tuna, bonito, monkfish, mullet…



Vincent Joudart

Millésime 2013

Brut
Chardonnay 30% Pinot Noir 10% Meunier 60%
Côte des Blancs - Fèrebrianges

Oysters Shellfish Sea shell Pasta with truffles Seafood pasta

Visual analysis

The golden yellow of this Millésime is seductive. The effervescence, fine and slow, gracefully feeds a beautiful halo of foam on the surface. The presentation of this 2013 is very elegant.

Olfactory analysis

The first nose is precise and refined: candied lemon, ginger, biscuits and notes of acacia produce this sensation. The aeration directs the expression towards an even more greedy character. Then we perceive aromas of honey, fresh butter, lemon cake! The olfactory expression of this classic Millésime is particularly fresh.

Taste analysis

The initial impact on the palate is fresh and announces a nice balanced wine. The beautiful quality of acidity and effervescence merge into a full body while the dosage discreetly creates the link between these different components. A feeling of natural balance emanates from the whole, a feeling of purity that has the effect of producing a beautiful creamy texture.

The final

The finish is long (8 seconds of persistence), lively and savory. With great elegance, it leaves an acidulous and sparkling impression still several seconds after tasting.

Verdict

This Millésime 2013 expresses itself with classicism and distinction, which is partly due to the lateness of the harvest that year (beginning October). Nature has taken its time and so did the winegrower, and the result will please lovers of Champagne with character. To be served on nice evenings!

Serving and food pairings

A temperature of 10 ° C in a well-turned flute to enhance the touch of the Cuvée. At the table, its structure and elegance will call for refined dishes such as hot oysters with almonds, Mornay oysters, pan-fried scallops with clementine sauce, roasted scampi with salted butter, or even crêpes with seafood or tagliatelle with truffles ...



CUVÉES
ROSÉ DE SAIGNÉE

BRUT NATURE

1

Champagne Jean Larrey

Rosé de Saignée Brut Intégral Nature

*Millésime 2013 NR**

Côte des Blancs

Pinot Noir 80%, Meunier 20%

BRUT

2

Champagne Hervy - Quenardel

Rosé de Saignée Grand Cru

*Millésime 2016 NR**

Montagne de Reims

Pinot Noir 100%

3

Champagne Sanchez - Le Guédard

Rosé de Saignée

*Millésime 2016 NR**

Vallée de la Marne

Pinot Noir 100%



1 2 3

* *NR Millésime Non Rivendicato*



Jean Larrey

Rosé de Saignée Intégral Nature *NR 2013

Brut Nature
Pinot Noir 80% Meunier 20%
Côte des Blancs - Villenauxe la Grande et Montgenost

Shellfish Grilled fish Red meat Barbecue

Visual analysis

The colour of the Cuvée “Rosé de Saignée Intégral” is very appetising. Coral colour, has beautiful brown and golden reflections. The effervescence is elegant with fine and graceful bubbles and the contrast of the white foam with the Champagne colour is beautiful.

Olfactory analysis

The first nose is full of fruit: black cherry, black cherries, raspberry, currant, blood orange… This fruit basket takes us by the nose. We oscillate between spring and summer, between garden and orchard. Upon ventilation, the expression takes on a little depth with notes of kirsch and liquorice. A frank and greedy nose which is expressed with a lot of purity.

Taste analysis

The first impact on the palet is fresh and lively, then the vinosity of the saignée takes over. The good consistency of the wine brings a nice volume on the palate, while freshness and effervescence play in counterpoint on the aromas of rennet apple and grapes. The whole produces a rich and warm structure, perhaps reminiscent of a cotton jersey. The balance of the Cuvée is very surprising because it manages to be greedy even if not dosed, Nature.

The final

The finish is fresh and gives again a sensation of blood orange and licorice.

Verdict

This is a very successful Rosé de Saignée. Extremely fruity, almost exuberant, it also surprises the palate with an unexpected gourmet character for a Brut Nature. We can imagine here the excellent quality of the grapes at harvest. .
* NR Millésime 2013 Not Claimed

Serving and food pairings

A fine gastronomic rosé to be served at a temperature of 12 ° in a wine glass for a "cool and chic" date. It could be paired with shrimp marinated in lemongrass and tangerine juice or a whole barbecue salmon, or even a tenderloin of beef rare.



Hervy - Quenardel

Rosé de Saignée Grand Cru *NR 2016

Brut
Pinot Noir 100%
Montagne de Reims - Verzenay

Sushi Fish in sauce Raw vegetables Red fruits Fruit salad Low sugar dessert

Visual analysis

The visual refers to the color of the salmon. It is nuanced with slight red reflections and offers us, with a very fine and shy effervescence, a harmonious and very classic general presentation.

Olfactory analysis

The first approach is very appetizing, and we discover aromas of strawberries and saffron. Later the expression widens with gourmet aromas of marshmallow, grenadine on a very sweet animal background, meat juice and musk. You can feel the limestone too. After ten minutes of aeration, a floral bouquet emerges with a touch of strawberry juice. It is a nose combining characteristics of finesse and complexity. The air tightness is excellent, very mineral and fruity.

Taste analysis

The initial impact on the palate is smooth and well accompanied by a melted effervescence. The good freshness of the wine quickly became apparent, tempered by a fairly marked dosage, but without excess. The body of the wine contributes to the good harmony of the whole, each element finding its place perfectly, from the initial impact to the finish. There is a hint of tannin, but nothing that prevents you from appreciating the smooth texture of this Rosé.

The final

It is very long, around eight to ten seconds of persistence, and marked by aromas of lemons, cinnamon and cherries. It faints without make-up, in a clear and tart manner.

Verdict

This Cuvée Rosé de Saignée presents a fruity and mineral character. The whole tasting leaves an impression of tenderness, balance and roundness with a texture without roughness, creamy and caressing. Modern and gourmet, this wine defends a certain idea of purity.
* NR Millésime 2016 Not Claimed

Serving and food pairings

This is a Cuvée to be served in a flute with a fairly wide goblet at a temperature of 8 to 10 degrees and very appealing during a romantic dinner.
A salad of tomatoes and strawberries in balsamic vinegar or, rather turned towards the sea, it will deserve the company of fatty fish in sauce, salmon or cod, or sushi. You can also try it on a dessert with very little sweetness.



Sanchez - Le Guédard

Rosé de Saignée BIO *NR 2016

Brut
Pinot Noir 100%
Vallée de la Marne - Cumières

Dinner aperitif Sea shell Pasta Fish with sauce Poultry Duck Red meat

Visual analysis

The color of this Cuvée is deep and appetizing like a raspberry juice. It is decorated with blue reflections and chains of fine and lively bubbles. The service creates a beautiful dense and rosy foam that falls into a very white cord. The presentation of this Champagne is particularly spectacular.

Olfactory analysis

The first nose, rich and warm, offers us aromas of cherry, strawberry, peony, on a slightly “kirsché” and smoky background. After some aeration, the aromas evolve into more refined notes such as black currant, licorice, leaves and grilled meat. It is an intense and captivating nose that you will remember for a long time.

Taste analysis

The first impact to the palate is delicate and gains momentum. The effervescence blends completely in this dense and full-bodied dimension. The freshness acts in counterpoint to the vinosity and imperceptibly sets the pace. The expression is very aromatic on the palate (black currant, blackberry, strawberry liqueur) and the whole generates a wonderful texture that suggests a soft and thick velvet.

The final

The finish is very powerful and long (over ten seconds) and pure (without tannins or bitterness), which is rare in the Champagnes de Saignée family.

Verdict

This is a masterpiece, a perfectly successful Champagne Rosé de Saignée. An "author" wine that reflects the magnificent work in the harvest and in the cellar. It will be able to amaze and seduce even the most jaded.

Serving and food pairings

This Cuvée should be served in a wine glass between 12 and 14 ° C.
Its beautiful texture suggest some food pairings such as beef stew, roast duck, Asian noodles, satay or biryani chicken, mussels in foil, fish tagine ...



CUVÉES ROSÉ

EXTRA BRUT

1

Champagne Jean - Luc Gimonnet

Grande Réserve Rosé Extra Brut Premier Cru

Côte des Blancs

Chardonnay 90%, Pinot Noir 10%

2

Champagne Hervieux-Dumez

Rosé Extra Brut Premier Cru

Côte des Blancs

Chardonnay 10% , Pinot Noir 65%, Meunier 25%

BRUT

3

Champagne Perrot - Batteux et filles

Cuvée Hélixe Rosé Premier Cru

Côte des Blancs

Chardonnay 88% , Pinot Noir 12%

4

Champagne Grongnet

Rosé

Côte des Blancs

Chardonnay 33%, Pinot Noir 33%, Meunier 33%

5

Champagne Vincent Joudart

Rosé

Côte des Blancs, Fèrebrianges

Chardonnay 45%, Pinot Noir 10%, Meunier 45%

6

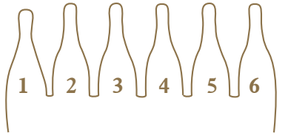
Champagne Jean Larrey

Cuvée Rosé

Côte des Blancs

Chardonnay 50%, Pinot Noir 20%, Meunier 30%







Jean-Luc Gimonnet

Grande Réserve Rosé Extra Brut Premier Cru

Extra Brut
Chardonnay 90% Pinot Noir 10%
Côte des Blancs - Cuis

Grilled fish Goat cheese Red fruits

Visual analysis

The hue, crushed raspberry, offers very fine bubbles and a pretty nice pearl necklace. Some copper reflections give depth to the whole. The presentation of this Rosé is elegant and appetizing.

Olfactory analysis

The first nose is fruity. It evokes cherry, raspberry and blood orange on a slightly smoky background. After a few minutes of aeration, the originality is confirmed: you can smell saffron, pepper, on a bed of Kirsch cookies. The whole is dynamic and quite mature. After thirty minutes, the wine releases aromas of candied cherries and smoked meat. It confirms its near maturity.

Taste analysis

The initial impact on the palate is fresh and accompanied by a sparkling effervescence and a delicious dosage. It opens onto a warm and rather round body. This beautiful balance caresses the palate thanks to a well-controlled velvety mouth and continues its course with harmony and more firmness until the final.

The final

The finish is quite long, about six seconds of persistence, warm, woody and vinous. It offers cooked fruit flavors and Pinot Noir in retroflection.

Verdict

This Rosé Champagne is full of fruity and complexity. Balanced and nuanced, it has a small Baroque character. Its round shape nevertheless conceals a certain firmness of texture.

Serving and food pairings

This wine should be served between 8 and 10 degrees temperature in a flute with a large goblet. It will be a good accompaniment with a meal of grilled fish and will seduce a goat cheese platter or a red fruit soup.



Hervieux - Dumez

Rosé Extra Brut Premier Cru

Extra Brut
Chardonnay 10% Pinot Noir 65% Meunier 25%
Montagne de Reims - Sacy et Chamery

Aperitif Meat carpaccio Red meat

Visual analysis

The visual presentation of this Rosé is original. It offers a very fresh pink hue and nuanced with strong purplish reflections. This gives a modern character to the Cuvée. The effervescence, fine and rapid, produces a profusion of bubbles which feeds a small bead of foam on the surface.

Olfactory analysis

The first nose is aromatic and above all fruity. It is sublimated by aromas of apple and strawberry accompanied by a slightly lactic note. But very quickly the character asserts itself and makes us travel. We discover a bouquet of flowers where the fragrances of violets, jasmine and old rose mingle, then, after a while the fresh meat flavored with pepper and thyme. With aeration, the wine begins to “pinch”, developing cherry aromas as well as smoky notes.

Taste analysis

The initial impact on the palate is sparkling. The effervescence gives the rhythm, soon joined by the vinosity of the black grapes. This balance then dominates the expression of the wine until the finish. The acid - sugar balance well balanced, stands back. The whole shows corpulence, a fleshy character, well supported by the effervescence. As a result, the texture appears voluminous while retaining a certain lightness.

The final

Once the effervescence has vanished, the vinosity of the Cuvée generates a fairly round and graceful finish, scented with cherry and violet. Quite long (6 to 7 seconds of persistence), it seduces with its kind and tender character.

Verdict

This Rosé Champagne, despite its low dosag , knows how to be seductive. Its vinosity, and its beautiful effervescence, offer it a nice volume which marks its style. It also shows great purity of expression.

Serving and food pairings

Served in a well-shaped flute and at 10 degrees temperature, this Rosé shows all its charms. Very pleasant as an aperitif, it also can be an accompaniment to the harmony of rare and tender red meat (beef tenderloin), or even raw (carpaccio). Be wary of certain vegetables bitterness (which will get along badly with the effervescence of the wine) but also any sugars in the accompaniment.



Perrot - Batteux et filles

Hélixe Rosé Premier Cru

Brut
Chardonnay 88% Pinot Noir 12%
Côte des Blancs - Bergères lès Vertus

Aperitif Dinner aperitif Shellfish Sea shell Seafood pasta Fish carpaccio Meat carpaccio Soft cheese (Brie) Low sugar dessert

Visual analysis

The color of this Rosé Champagne is reminiscent of rose petals and immediately gives an idea of freshness. There is a slight hint of violet reflections in the color and the very fine bubbles form a beautiful halo on the surface.

Olfactory analysis

The first bouquet is elegant and tempting: a rendezvous with sophistication and seduction. A suggestion of strawberries, plums, accompanied by cream and almonds. The vinosity becomes apparent as it warms up and the expression evolves towards cherries and flowers with an uplifting perfume similar to irises or jasmine. It has a very nuanced bouquet with a stunning identity.

Taste analysis

The initial impact is rounded and bubbly with a festive and seductive style. The tasting subsequently reveals a more complex wine, with several dimensions. The acidic structure sets the rhythm right to the finish but the dosage tempers it well. The wine becomes grapey, pervasive and the effervescence is gradually tamed. The structure is changeable. Soft at first it becomes more decisive as the body and dosage dominate the acidity and effervescence.

The final

It has a long, crisp finish. It reveals itself to be effervescent and is reminiscent of the springtime. Very sweet, it seduces with its acidulous character and aroma of crushed raspberry.

Verdict

An ambivalent Rosé Champagne wine. Rounded, tempting and fruity at the beginning, initially festive it is gradually revealed as being more grapey, structured and decisive. In a word, more gastronomic.

Serving and food pairings

Best appreciated as an aperitif served at 8°C in tulip flute glasses. When warmed up to around 12°C, it can accompany a convivial cuisine. Mussels, salmon, fish carpaccio, prawns, meat carpaccio or soft cheeses (for example, Brie)



Grongnet

Rosé

Brut
Chardonnay 33% Pinot Noir 33% Meunier 33%
Côte des Blancs - Étoges

Shellfish Sushi Fish carpaccio Red fruits

Visual analysis

The color is delicate and enriched by soft orange reflections. The effervescence is discreet and forms a very light chain of foam. The appearance is appetizing and serene at the same time.

Olfactory analysis

The first nose impression is marked by berries. Raspberry and cherry stand out in a slightly musky context. After aerating the complexity appears: rather strong floral notes such as peony, but also evolutionary characters such as cooked apple and bread on an appetising and refined base of mallow. After ten minutes in the flute the expression is more enveloping and evolved while the cherry, always present, is added to the tomato. It is a refined and fresh nose that favors the fruity but without superficiality.

Taste analysis

The first impression on the palate is soft and offers an impression of roundness. The effervescence is light and the structure creamy with aromas of candies, almonds and biscuits, which adds a seductive character to the Cuvée. The excellent acid-sugar balance brings volume and structure, but without excess, with a palate that is harmonious and appetizing. Excellent.

The final

The finish is more complex. Long, 6 seconds of persistence, it offers a nice minerality accompanied by a hint of acidity. We find the cherry - cooked tomato couple in the aftertaste.

Verdict

This Rosé is a seducer, all roundness and caresses! Appetizing and greasy, it will satisfy the most delicate or novice palates.

Serving and food pairings

For a better tasting it should be served in a slender flute and at a temperature of 8 ° C.
Excellent Champagne, will match in colour and structure to shrimps, sushi or wild fruit salads.



Vincent Joudart

Rosé

Brut
Chardonnay 45% Pinot Noir 10% Meunier 45%
Côte des Blancs - Fèrebrianges

Dinner aperitif Hams Pizza Fish carpaccio Grilled fish Poultry White meat Barbecue Crunchy vegetables Vegetables Tajine Goat cheese

Visual analysis

The color of this Rosé is exceptional. Its color attracts immediately attention and reminds the blackcurrant juice. The effervescence, quick and lively, creates a magnificent chain of foam. The presentation is stunning, almost provocative.

Olfactory analysis

The first nose is intense. It confirms the black currant, then the plum. We perceive a light "smoked" background and then it is the turn of plant fragrances (leaves). The second nose brings complexity with acidic notes (blood orange, pomegranate juice) and garden aromas (root legumes). Later still, we can clearly distinguish the licorice. It is a rich nose, powerful and earthy.

Taste analysis

The first impact on the palate, is soft and effervescent. We immediately notice a gourmet note. Then the palate is tasty. Vinous and acidulous (acid - sugar), slightly tannic, it offers a dense, voluminous and caressing structure that evokes velvet. Finally, we note a beautiful retro-sense with fragrances of orange, violet and licorice.

The final

The finish is long (10 seconds of persistence), savory (acid, sugar and a hint of elegant bitterness) and tactile.

Verdict

That's a fantastic Rosé, exuberant, extraordinary! Talkative and enveloping, seductive, it will attract attention and conversation. Sufficiently expressive in color, aromas and flavors, will be successful during the outdoor cocktails and picnics.

Serving and food pairings

This Cuvée must be tasted in an ample glass and around 10 ° C in order to fully appreciate its structure. To accompany it: an artichoke and cherry tomato salad, a Caesar salad with chicken, a meat pâté or terrine, a quiche of endive - apples - goat cheese, a gravelax salmon ...



Jean Larrey

Cuvée Rosé

Brut
Chardonnay 50% Pinot Noir 20% Meunier 30%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Fish carpaccio Meat carpaccio

Visual analysis

The color of this Champagne Rosé, shaded by light blue reflections, suggests rose petals. The very fine and rather calm effervescence feeds a small chain of white foam. The general presentation of this Cuvée is fresh and original.

Olfactory analysis

The first nose is quite discreet. We perceive aromas of pink grapefruit, strawberry, violet and marshmallow. The sensation is fine and light. When aired, a real bouquet of red fruits is revealed. The impression is more intense and after a few minutes, aromas of strawberry and rose juice vary the expression. It is a very fruity nose, with a pleasant finesse and good resistance to air after ten minutes in the flute.

Taste analysis

The first impact on the palate is lively and doubled by an exuberant effervescence. The beautiful acidity of the wine will accompany us until the finish. The dosage, slightly on the sidelines, tempers this freshness and supplements the vinosity. The palate is tight, very clean, without an impression of alcohol or tannin. The wine stands upright with an incisive structure and announces a tangy finish.

The final

It is long, 8 seconds of persistence, pungent and chalky. Offers some aromas of grapefruit and crushed strawberries.

Verdict

Here is an excellent example of a light, fresh Rosé Champagne with a beautiful purity. Plane, original and stretched like an arrow, it looks straight. Uncompromising wine lovers will be satisfied.

Serving and food pairings

Served at a temperature of 8 ° C and in a rather rounded flute, it will release all its qualities.
He will be more at ease at an aperitif time, but he can successfully accompany a cuisine based on raw fish or meat carpaccio.



CUVÉES
BLANC DE BLANCS

BRUT NATURE

1

Champagne Perrot - Batteux et filles

Cuvée Hélixe Nature Premier Cru

Côte des Blancs

Chardonnay 100%

2

Champagne Jean Larrey

Brut Intégral Nature

Côte des Blancs

Chardonnay 100%

3

Champagne Hervieux-Dumez

Brut de Chardonnay Nature Premier Cru

Montagne de Reims

Chardonnay 100%

EXTRA BRUT

4

Champagne Jean-Luc Gimonnet

Spécial Blanc Extra Brut Premier Cru

Côte des Blancs

Chardonnay 100%

5

Champagne Jean-Luc Gimonnet

Sélection Extra Brut Premier Cru

Côte des Blancs

Chardonnay 100%

BLANC DE BLANCS
NATURE ED EXTRA BRUT







Perrot - Batteux et filles

Hélixe Blanc de Blancs Nature Premier Cru

Brut Nature
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Aperitif Oysters Shellfish Sea shell Fish carpaccio Fish Fish oven Fish with sauce

Visual analysis

The beautiful light yellow color with green reflections of this Brut Nature and its fine and rapid bubbles announce a fresh and tonic Cuvée. The effervescence produces a seductive sparkle in the flute and crowns the wine with a beautiful halo of foam.

Olfactory analysis

The first nose is discreet, even secret, but quickly it opens with elegance. White flowers, almonds and bread dough stand out against a background of wet chalk and iodine. This elegance is not denied after a few minutes of aeration and the expression gains in fruity notes with pear and Menton lemon. It is a spring and maritime nose.

Taste analysis

The first impact on the palate is lively and without aggressiveness. It presents a wine with an aerial body, which develops a sensation of fluidity. In the absence of dosage, the beautiful vivacity of the Cuvée is combined with a feeling of purity. The effervescence is very present and affirms itself with grace. The consistency is therefore firm but of an exceptional tactile quality. The wine stays high on the palate and marks it like a chalk line.

The final

The finish is long (6 seconds of persistence), but above all very mineral and dry. It punctuates the tasting with a very chalky and saline note.

Verdict

This Cuvée Brut Nature manages to offer a thirst-quenching character while clearly claiming its origins thanks to a marked minerality. A great success in the family of non dosed Champagne wines, Nature

Serving and food pairings

This Cuvée should be served in a very slender flute at 10 ° C. He will participate in the success of an "after work" with friends for a refreshing tasting.
It might be paired with some fine oysters, red mullet fillets with lemon, a shellfish salad, crab and granny smith sandwiches, a ceviche, a lime fish carpaccio ...



Jean Larrey

Blanc Intégral Nature

Brut Nature
Chardonnay 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Caviar Oysters

Visual analysis

The very subtle color of this Cuvée suggests a nice freshness. The lively effervescence feeds a small chain of very white foam on the surface. The general presentation of this Nature is dynamic and modern.

Olfactory analysis

The first olfactory impression is discreet and leaves the effervescence tickle our olfactory lashes. After a few moments the nose opens up to fresh citrus juice, apple and ripe wheat. Later on there are scents of spoon cookies, baguette bread, fresh honey, fresh almonds and acacia. It is a slightly shy nose, still a teen-ager, which requires attention but it expresses itself with a lot of tact and accuracy.

Taste analysis

The first impact on the palate is straight, sharp and introduces a tense wine. Immediately after, the straightness and tone of the Cuvée appear undeniable. The acidity sets the tempo, the wine is held high on the palate and its nervousness, very slightly sweetened by mellifluous notes, traces a straight path.

The final

The finish is quite tangy and mineral, almost sharp. It lasts for four to five seconds of aromatic persistence.

Verdict

Without compromise, this Cuvée reveals itself in search of authenticity and purity. The expression is airy, dynamic, sharp and the aromatic character is set back. It is this perfect balance that allows you to touch the true personality of the wine.

Serving and food pairings

Do not hesitate to serve this Cuvée in a tulip flute at 10 ° C, to let this shy open.
A few oysters can be paired successfully but it can also be served alone for your greatest pleasure.



Hervieux - Dumez

Brut de Chardonnay Nature Premier Cru

Brut Nature
Chardonnay 100%
Montagne de Reims - Sacy et Chamery

Aperitif Parmesan cheese Shellfish Hard cheese

Visual analysis

The pale-yellow color with slight green reflections confirms the identity of this Cuvée Chardonnay Nature. It is animated by a beautiful effervescent activity of fairly fine bubbles which feed a light pearl necklace on the surface. The visual presentation is fresh and quite dynamic.

Olfactory analysis

The first nose is very elegant. We evolve in a spring universe. You can perceive acacia, broom, daffodil as well as citrus and cookie notes. After a few minutes of aeration, the expression becomes richer, but without losing its finesse. White peach, toasted almonds, honey, baguette prolong the pleasure of the first nose. The aromatic balance is focused on the floral character as well as on the yeast notes (cookie, bread) linked to the aging in the cellar.

Taste analysis

The initial impact on the palate is lively and invigorating. Chardonnay asserts there all its personality. It then blooms in the mouth, in the absence of a dosage in liquor, showing its sharp and clean character. Furthermore, the fine quality of the Cuvée's vinosity and the warm feeling it gives rise to, perfectly temper this straightness. The balance is in place and the effervescence, very sparkling on the first impact, melts wonderfully in the body of the wine. It generates a delicate and silky texture. The whole is slightly mineral and shows a beautiful identity.

The final

The finish is clean, chiseled and long (around 6 to 8 seconds of persistence). It is punctuated by a lemony and full-bodied note.

Verdict

This Cuvée defends the noblest characters of the Chardonnay grape: freshness, finesse, lightness, purity of expression… The beautiful harmony of effervescence generates an additional delicacy in the mouth while the absence of dosage liquor allows to gain in purity. A very successful "Nature".

Serving and food pairings

This wine should be served at 8 degrees temperature to restore its aromatic delicacy and balance on the palate. A thin and slender flute will be more appropriate to respect the purity of the wine. A few shavings of Parmesan will enhance this Cuvée, and shellfish will be an interesting option too.



Jean-Luc Gimonnet

Spécial Blanc Extra Brut Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Aperitif Parmesan cheese Shellfish Fish

Visual analysis

This Cuvée has a bright "golden button" yellow color. The effervescence is fine and regular. It generates a small bead on the surface. The presentation is mature and appetizing.

Olfactory analysis

The first nose is open and summery. There are aromas of mimosa, thyme, oregano, bergamot. After a few seconds of aeration, the expression evolves into melted butter, as well as iodized and smoky notes. It is a seductive, maritime and generous nose. The air tightness is excellent after twenty minutes into the flute. The wine has a great potential.

Taste analysis

The initial impact on the palate is precise, almost sharp. Then the mouth is rich, but it is the effervescence and the acidity which give the rhythm. The pleasant consistency of the wine, slightly accompanied by the dosage in liquor, stands back. So, the whole offers a texture that is both fluid and firm, like linen. With the warming in the mouth and the loss of effervescence, the texture is tender while a few flavors of salted butter are released.

The final

The finish is long (10 seconds of persistence), tense and very palatable. It leaves a feeling that is both tart and salty and confirms the good aging potential of the Cuvée.

Verdict

This Special Cuvée is an ode to the Chardonnay. Well-born, well-bred, it is reaching maturity today to the delight of successful and complex Champagne lovers, during great moments of celebration.
* NR Millésime 2010 Not Claimed

Serving and food pairings

This Cuvée should be served at 10 or even 12 degrees temperature in a well-shaped flute to promote its aromatic expression. We will have a good time as an aperitif, but try it with a lobster tail with lean bacon or sea bream with salted butter potato.



Jean-Luc Gimonnet

Sélection Blanc de Blancs Extra Brut Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis

Dinner aperitif Shellfish Risotto Seafood pasta Grilled fish Crunchy vegetables Goat cheese

Visual analysis

This Cuvée appears very fresh, light yellow in color with green and golden reflections. The small and slow bubbles bring grace and serenity to the visual presentation and form a beautiful halo on the surface.

Olfactory analysis

The first nose immediately shows his style. We can guess both the elegance and refinement of the Cuvée. On a background of citrus, wheat and fairly classic bread, we find dried flowers and balsamic notes. After a few seconds of aeration, the expression evolves towards ginger, rapeseed honey, caramel and butter. Later, it is the minerality to manifest. It is a complex nose with a beautiful purity. The air tightness is perfect after twenty minutes in the flute.

Taste analysis

The initial impact on the palate is dynamic, the combining acidity and effervescence, give the tempo. Very quickly this sensation is rounded off by the dosage. The latter comes to underline the beautiful frankness of the acidity throughout the tasting. The body of the wine is fluid and sparkling, both light and cheerful. The whole offers a texture that is both firm and delicious, enhanced by the aromas of cookies, crème fraiche, citrus and white flowers.

The final

The finish is long (8 to 10 seconds of persistence), first creamy then, when the effervescence has faded, slightly biting and chalky.

Verdict

This Blanc de Blancs does not lack character or consistency. Tense and greedy at the same time, it lets guess its temper behind a certain kindness of facade. The quality of the acidity, the beautiful minerality and the relevance of the dosage in liquor contribute to this effect.

Serving and food pairings

Serve this Cuvée at 8 ° C in a slender flute to avoid destabilizing this balance. For the food-pairing, we should focus on rather firm texture, with for example breaded prawns, grilled fish, crunchy vegetables. We can finish the meal with a semi-dry goat cheese with red pepper and a drizzle of olive oil.

1

Champagne Perrot - Batteux et filles

Cuvée Hélixe Premier Cru

Côte des Blancs

Chardonnay 100%

2

Champagne Grongnet

Blanc de Blancs

Côte des Blancs

Chardonnay 100%

3

Champagne Jean Larrey

Sélection

Côte des Blancs

Chardonnay 100%

4

Champagne Fabien Bargeronneau

L'Inconnue

Millésime 2015 NR⋆

Montagne de Reims - Villedommange

Chardonnay 100%

5

Champagne Hervieux - Dumez

Brut de Chardonnay Premier Cru

Montagne de Reims

Chardonnay 100%

⋆ *NR Millésime Non Rivendicato*







Perrot - Batteux et filles

Hélixe Blanc de Blancs Premier Cru

Brut
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Aperitif Dinner aperitif Seafood risotto Seafood pasta Ravioli Fish Fish with sauce Fish in sauce

Visual analysis

The golden yellow color of this Blanc de Blancs makes us appreciate its light green reflections. Its lively and numerous chains of bubbles rise to the surface creating a beautiful halo of foam.
The visual presentation of this Cuvée is very dynamic.

Olfactory analysis

The first nose is open and expresses itself with some fullness. We perceive notes of lemon, vetiver, foliage and pineapple. When aired, the yellow flowers and honey add complexity and depth. This is a typical nose of the grape variety it represents, summery and slightly exotic. He seems to be in his prime.

Taste analysis

The first impact on the palate is frank and opens the tasting to a full-bodied wine. The effervescence and dosage blend nicely, generating a soft texture. This beautiful balance between consistency and effervescence, freshness and gluttony, pleasantly cheers us up to the finish.

The final

A very long finish (8 seconds of persistence), acidic (acid - sugar) and slightly savory. It accurately maintains the sensation of balance perceived on the palate and signs its origins with a slight minerality.

Verdict

This Cuvée Blanc de Blancs Premier Cru guides us to discover the Chardonnay of the heart of the Côte des Blancs. Fresh and balanced, it is expressed with elegance and precision.

Serving and food pairings

This Cuvée will be served in a very thin flute at a temperature of 8 ° C. Perfect to share with family and friends thanks to the pleasantness of its expression.
It can be paired with some ravioli or pasta with fish, a fish with butter or cream such as dogfish, plaice, or a fish mousse or fish terrine with mousseline sauce ...



Grongnet

Blanc de Blancs

Brut
Chardonnay 100%
Côte des Blancs - Étoges

Aperitif Parmesan cheese Caviar Oysters Shellfish Sea shell

Visual analysis

The effervescence is very thin and forms a silver nebula that flickers and returns beautiful green reflections.
The visual presentation is poetic and expresses youth and dream.

Olfactory analysis

The first nose is discreet. A few notes of white flowers and grapefruit adorn the mineral impression that emerges from the flute. We can speak of freshness, but also and above all of solemnity. After aeration, the fermentative character of the wine reveals aromas of sponge biscuits, always accompanied by a beautiful minerality.
Very fine and with an excellent air resistance after twenty minutes in the flute, this Blanc de Blancs expresses itself in the reserve and delicacy register.

Taste analysis

The initial impact on the palet is lively as it is immediately marked by the frankness of acidity and the sparkle of effervescence. This dynamic will last until the end with a bite of acidity. The dosage and the vinosity stand back and let the Chardonnay restore its terroir.
A certain severity then emerges with a texture somewhat grapefruit skin reminiscent. This feeling will accompany us and give way to a touch of refreshing bitterness.

The final

Taut, straight, the long finish evokes limestone on a tangy background. It perfectly extends the temperament and the spirit of this Cuvée.

Verdict

It is a lively and straight wine, which perfectly returns the temperament of the exceptional Chardonnays.

Serving and food pairings

In a very slender flute and served 8 ° C, this Blanc de Blancs will be an excellent aperitif wine.
Its beautiful minerality and its decisive structure will allow it to enhance a dish of seafood or oysters.



Jean Larrey

Sélection Blanc de Blancs

Brut
Chardonnay 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Dinner aperitif Parmesan cheese Sushi Fish carpaccio

Visual analysis

The fine and very active effervescence of this Cuvée Blanc de Blancs is crowned by a halo. The color is very pale which gives, thanks to the bubbles, an impression of sparkle. The visual presentation is very fresh and delicate.

Olfactory analysis

The nose is delicate. It opens on aromas of almonds, lime, ladyfingers and grapefruit peel. When aired, the ladyfingers are joined by grilled almonds, pineapple and mead. In this way the nose is fresh but reveals a part of its maturity. At the same time complex and fine, it later releases the scents of fresh butter and white flowers that evolve rapidly in the flute.

Taste analysis

The first impact is lively and the effervescence is tonic. This dynamism will not leave us until the end. Warming up on the palate, the wine is straight, taut and savory. The vinosity and the dosage are on the sidelines, allowing the freshness of the wine to be expressed. The structure is incisive and leaves the impression of a beautiful tone. Honey and ripe apple are perceived as aromas on the palate.

The final

Pungent, sharp, very clean. Rather long, about 6 seconds of persistence, it lets you appreciate the beautiful acid line of the wine.

Verdict

This Champagne Blanc de Blancs perfectly respect the characteristics of its grape variety and its terroir. Dynamic, tonic, nervous, he defends his origins with ardor. It will be served with ease and will be able to enliven your important occasions.

Serving and food pairings

It should be presented in a very slender flute at 8 ° C.
The best pairing will be with some Parmesan or small savory puff pastry, as well as raw fish, sushi or carpaccio for example.



Fabien Bergeronneau

L'Inconnue Blanc de Blancs *NR 2015

Brut
Chardonnay 100%
Montagne de Reims - Villedommange

Parmesan cheese Oysters Shellfish Sea shell Seafood pasta Grilled fish

Visual analysis

The color, pale yellow, offers light greenish reflections. The rapid, fine and abundant effervescence generates a nice foam on the surface. The whole inspires youth and freshness.

Olfactory analysis

The first nose is open and offers a first summer impression with aromas of citrus, yellow fruits, wheat, almonds and foliage. Gradually, we also get bread (baguette), acacia, barley and iodine. It is a nose of great freshness and beautiful complexity.
After long minutes of aeration, the expression turns towards increasingly maritime aromas.

Taste analysis

The initial impact on the palet is fresh and opens on a tight palate. The acidic taste sets the tone, well accompanied by effervescence. The couple sets the pace for the tasting by offering a fine example of lively, bubbly and fluid Champagne. When tasted, the whole takes on a small full-bodied character and the dosage brings roundness, volume and delicacy. Thus the texture evolves in the mouth and goes from firmness to a crunchy and soft sensation.

The final

The finish is savory and very long (over 10 seconds). It finishes its run leaving a sharp sensation and a slightly saline note.

Verdict

This Cuvée offers a wine of character, with a nervous and tonic style that can accompany your moments of celebration, but its seductive side, its spirit, will allow you to serve it even during the most intimate meetings. It will free the word of love.

Serving and food pairings

Serve between 8 and 10 ° C in a flute with a fairly large cup. For the food pairing, it will be enjoyed in the company of a plate of raw shellfish (clams, cockles, fine oysters of claire), prawn fritters, spaghetti with salicornia and wakame (sea fern) or Parmesan shavings. Firm grilled fish will also be good partners (monkfish, sea bass, bonito, red mullet



Hervieux - Dumez

Brut de Chardonnay Premier Cru

Brut
Chardonnay 100%
Montagne de Reims - Sacy et Chamery

Aperitif Parmesan cheese

Visual analysis

This Cuvée has a pale-yellow color, nuanced with many green reflections. The extremely fine effervescence is very active and gives a sparkling impression. The visual presentation is particularly fresh and distinguished.

Olfactory analysis

The first nose is lively, very expressive. It offers aromas of green apple, lime, plants that transport us to a spring atmosphere. After a few moments the expression becomes more refined and you can feel the white flowers. Freshness, youth, elegance, are the key words to describe the olfactory expression of this Cuvée. After aerating the floral bouquet is full and present, which shows the great potential of the Cuvée.

Taste analysis

The initial impact on the palate is lively and dynamic. Acidity and effervescence combine together gives a slender form to the tasting. The dosage is held back, and the expression is not winey. This is how the Cuvée can develop its qualities of freshness and lightness. The tactile sensation is also very delicate and leaves a feeling of lace.

The final

The finish is also slender, sapid and limestone. It persists long seconds. Its sharpness and balance give a feeling of purity.

Verdict

This Cuvée will delight classic and devotees Champagne Blanc de Blancs lovers. Without trying to be demonstrative, it can restore the intrinsic qualities of this family of Champagne: freshness, dynamism, youth and purity.

Serving and food pairings

Served in a slender flute at 8 degrees temperature, this Cuvée will keep its refreshing qualities longer. It can be served with a few shavings of Parmesan cheese or salted cookies.



CUVÉES
BLANC DE NOIRS

BRUT NATURE

1

Champagne Xavier Leconte

Les Reflets de Sylvie Nature

Vallée de la Marne

Pinot Noir 70%, Meunier 30%

EXTRA BRUT

2

Champagne Jean Larrey

Noir Intégral Extra Brut

Côte des Blancs

Pinot Noir 100%

3

Champagne Jean Larrey

Meunier Intégral Extra Brut

Côte des Blancs

Meunier 100%

BRUT

4

Champagne Grongnet

Blanc de Noirs

Côte des Blancs

Pinot Noir 50%, Meunier 50%

5

Champagne Sanchez - Le Guédard

Sélection

Vallée de la Marne

Pinot Noir 60%, Meunier 40%

6

Champagne Xavier Leconte

Coeur d'Histoire

Vallée de la Marne

Meunier 100%







Xavier Leconte

Les Reflets de Sylvie Blanc de Noirs Nature

Brut Nature
Pinot Noir 70% Meunier 30%
Vallée de la Marne - Bouquigny

Aperitif Parmesan cheese

Visual analysis

The deliciously golden color of this Brut Nature announces the maturity and fullness of this Champagne. The bubbles calmly rise to the surface and form a small halo of foam. It is a mature and serene Cuvée.

Olfactory analysis

The first nose is very open and features hints of stewed fruit, apple and pear compote. As it warms up, the expression is nuanced by mellifluous and crispy notes that testify the maturity of the wine. After a few minutes, other notes appear. We can perceive the dried flowers and mead intensity. It is a greedy and mature nose.

Taste analysis

The firs impact on the palate is round then the design becomes more slender. We immediately appreciate the silky touch on the palate. Despite the absence of dosage, the wine offers a particularly elegant and refined structure, as well as aromas of almond and tobacco. The whole is very coherent, the acidity showing the way and the effervescence bringing the rhythm.

The final

The finish, taut and straight, is particularly savory. It refers to sensations that are both sour, bitter and salty, thus offering a nice complexity. The persistence is approximately 8 seconds, leaving a mineral imprint and the memory of a pure wine.

Verdict

This is a beautiful exercise in style in the Brut Nature category. Silky, mature, slender and thirst-quenching, this wine meets the demanding criteria of this type of Champagne.

Serving and food pairings

The service will be perfect at 8 ° C and in a slender flute, in order to maintain the temperature.
This Cuvée will be perfect as an aperitif, it addressed to all those who are curious to discover or to experienced tasters. We can accompany it with pretzels.



Jean Larrey

Noir Intégral Extra Brut

Extra Brut
Pinot Noir 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Parmesan cheese Risotto Pasta Poultry White meat in sauce Hard cheese

Visual analysis

The light golden color of this Cuvée is enriched by a fine and lively effervescence that feeds a delicate chain of bubbles on the surface. The whole creates a sparkle that brings a lot of elegance to the visual presentation.

Olfactory analysis

The first nose is powerful, rich and fresh at the same time. The fleshy fruitiness of pear and apple goes well with citrus fruits and baguette bread. With a little ventilation, the expression becomes more elegant; yellow flowers appear, along with a hint of fresh butter. It is a very pleasant, appetising nose with a very good air resistance.

Taste analysis

The first impact is supple and ample at the same time. It opens on a full, warm and gourmet mouth, in a word vinous. The complexity arises from the presence of a beautiful vivacity that finely brings a lot of dynamism and flavor. The whole generates a slightly viscous consistency and at the same times an elegant smooth texture. In retro-olfaction we perceive aromas of almonds then the minerality appears, "crunchy" and saline.

The final

The finish ends on aromas of pineapple and honey with a nice length of 8-9 seconds. As for the palate, beyond the vinosity, it is the dynamism that prevails with a final tangy touch.

Verdict

This wine is a fine example of balance in the Blanc de Noirs family of Champagnes. A vinous Champagne, nuanced thanks to its beautiful acidity and minerality. It will gain more and more in aromatic complexity, its structure destined without restraint for gastronomy.

Serving and food pairings

This Cuvée is to be served in a flute with a large glass and at a temperature of 10 ° C.
It will find its place at the time of an aperitif accompanied by morsels of Parmesan or Pecorino. Then all white meats in creamy sauce will be welcome: try a chicken à la Georges Blanc, as well as the fresh fleshy pasta.



Jean Larrey

Meunier Intégral Extra Brut

Extra Brut
Meunier 100%
Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Dinner aperitif Parmesan cheese Hams Risotto Pizza Pasta Gnocchi

Visual analysis

The color of this Cuvée is very "Champagne". Light gold, it releases chains of fine bubbles that feed a slight halo on the surface. A feeling of classicism and freshness emerges from the presentation.

Olfactory analysis

The first nose is intense and immediately provides an impression of floral freshness and crunchy fruity. Aromas of raspberry, cherry and fresh honey. It is a delicate and spring nose that offers itself without moderation. After ten minutes in the flute, the excellent resistance to aeration highlights the quality of the grapes used for the elaboration of this Cuvée.

Taste analysis

The attack on the palate is lively, precise, well accompanied by the effervescence, then the wine expresses all its freshness and its natural balance. The body is light and fluid, while the dosage is set back. The effervescence makes the tasting dynamic and generates a sensation of lightness. The whole generates a fairly firm texture and allows the perception of minerality.

The final

Long and savoury, the finish appears like a veil of tulle, light and delicate. The persistence of 6-8 seconds ends with fine saline, tangy sensations and an elegant and refreshing bitter touch.

Verdict

With this Cuvée we rediscover the character of the Meunier grape (aromatic frankness, crunchy fruitiness, roundness on the palate), sublimated by the style of the Maison Jean Larrey that transpires in the simultaneous search for the pleasure and truth of the terroir.

Serving and food pairings

To be enjoyed with an aperitif at a temperature of 8 ° C and in a flute with a sufficiently rounded cup so that it can express itself. It will successfully accompany your dinner aperitifs and dishes of the Mediterranean cuisine, tasty and generous.



Grongnet

Blanc de Noirs

Brut
Pinot Noir 50% Meunier 50%
Côte des Blancs - Étoges

Dinner aperitif Risotto Pasta Red meat Soft cheese (Brie) Pressed cheese

Visual analysis

The Cuvée, of a medium intensity straw color, has an active effervescence that feeds a beautiful halo of foam on the surface. The whole is very classic and suggests the "blond wine" that was mentioned in the 19th century.

Olfactory analysis

The first nose is present and very attractive. Hazelnut, raspberry and baguette reveal themselves for our greatest pleasure. On aeration, some richer and more evolved notes emerge. We notice the baked apple and the toast for example. But the expression always remains balanced between the fruitiness of the wine and its fermentative character linked to aging in the cellar. The nose of this Blanc de Noirs is rather autumnal with a very good level of finesse.

Taste analysis

The attack is soft and the effervescence melted. The balance is between freshness, with a certain bite, and vinosity. The slightly perceptible dosage acts as an intermediary between the different elements. Well structured, in particular from some tannins that appear mid-palate, the wine expresses itself consistently. The creamy texture then becomes more incisive.

The final

Long, between 7 and 8 seconds of persistence, it proves tense, rather acidic and calcareous. The aftertaste is marked by the aromas of cherries and bread.

Verdict

This Blanc de Noirs expresses itself with finesse and balance, without animal note or excess of structure. Well balanced between fruity and fermentative aromas, it demonstrates its early maturity with great mastery.

Serving and food pairings

A slender flute and a temperature of 10 degrees will highlight it.
Fresh and appetizing, this Blanc de Noirs, with a double texture, creamy and firm at the same time, will be a good companion as much for your dinner aperitifs as for red meat or cheese. The complex and varied buffets, a prime rib or a tasty cheese will not scare him.



Sanchez - Le Guédard

Sélection Blanc de Noirs

Brut
Pinot Noir 60% Meunier 40%
Vallée de la Marne - Cumières

Aperitif Dinner aperitif Parmesan cheese Hams Pizza Pasta

Visual analysis

The color of this Cuvée announces its origin. Soft pink in color, it whispers to us that black grapes are reaching out to us. The rather discreet effervescence does not disturb the message. It is a fresh and amazing visual presentation of personality.

Olfactory analysis

The first nose is very delicate. It offers red fruits bursting with freshness such as redcurrant or strawberry. This first impression is accompanied by notes linked to the aging of wine in the cellar (breadcrumbs, almonds for example) and a hint of aniseed spice. After aerating, the whole fits very well in the flute.

Taste analysis

The initial impact on the palate is rather supple but very quickly the effervescence, so discreet to the eye, reveals full of impetuosity. It is the one who gives the rhythm of the tasting, while the dosage in liquor and the body of the wine somehow temper the sparkling of the Cuvée. This balance generates a feeling of fluidity as well as a texture suggesting linen.

The final

The finish, long (7 to 8 seconds) and warm, turns out to be tight, clean and tart. It leaves a refreshing feeling thanks to its hint of mineral bitterness.

Verdict

Very beautiful Cuvée which presents itself as docile and tender and which subsequently reveals a rich and authentic character. A nice little "rascal", as well as a rarity in the world of brut without year in Champagne.

Serving and food pairings

This Cuvée will be perfect at 8 degrees temperature in a slender flute. It will not fail to surprise your guests. As an aperitif or at the table it will go well with salty - sweet cuisine, as long as there is not too much fat. We will favor firm, even crisp, brittle textures.



Xavier Leconte

Coeur d'Histoire Blanc de Noirs

Brut
Meunier 100%
Vallée de la Marne - Bouquigny

Aperitif Dinner aperitif Pasta Gnocchi Ravioli

Visual analysis

The color of the Cuvée Cœur d'Histoire is a delightful golden with soft pink reflections. The chains of bubbles, calm and graceful, nourish a slight halo on the surface. The presentation is pleasant and spring-like.

Olfactory analysis

The first nose is fresh and seductive. We perceive the ripe apple, the hazelnuts, the almonds and the bread. Suddenly the fruitiness is elegantly associated with aging in the cellars. After aeration, we distinguish pear, ginger and a lactic note that add complexity. Fruity and glamorous, it is a nose that affirms the qualities of its grape and its excellent aging on the lees.

Taste analysis

The first impact on the palate is round and lively, characterized by greediness in style. Then the palate is melting, soft and tender. The acid balance - sugar, greedy and generous, strengthens the fruit character and creamy expression. The effervescence becomes discreet and blends with the tender structure of the wine. This balance gives the delicious sensation of savoring the pulp of the fruit.

The final

The finish is aromatic and delicate, airy. It's quite long 6-8 seconds with ripe fruit and aroma of cookies.

Verdict

Complex, fruity, tasty, balanced and tender, this Cuvée radiates charm. It is a seductive Champagne, to spoil yourself, which will be able to console you from the setbacks of the day.

Serving and food pairings

To be served in a slender flute to maintain the temperature at 8 ° C. Ideal as an aperitif, at the end of the afternoon, or with fresh pasta, such as ravioli with fresh cheese as an example, with cooked ham or even with a boudin blanc.



CUVÉES DE RÉSERVE

EXTRA BRUT

1

Champagne Jean-Luc Gimonnet

Grand Réserve Extra Brut

Côte de Blancs

Chardonnay 90%, Pinot Noir 5%, Meunier 5%

BRUT

2

Champagne Sanchez - Le Guédard

Grande Réserve

Vallée de la Marne

Chardonnay 20%, Pinot Noir 60%, Meunier 20%

3

Champagne Xavier Leconte

Signature du Hameau

Vallée de la Marne

Chardonnay 5%, Pinot Noir 15%, Meunier 80%



1 2 3



Jean-Luc Gimonnet

Grande Réserve Extra Brut

Extra Brut
Chardonnay 90% Pinot Noir 5% Meunier 5%
Côte des Blancs - Cuis

Aperitif Dinner aperitif Pasta

Visual analysis

The color is golden yellow and the effervescence generates splendid bubbles that form a magnificent halo of foam on the surface. The whole is very classic, very Champagne.

Olfactory analysis

The first nose expresses maturity with aromas of cooked fruit, dried flowers, mushrooms and hazelnut cookies. After a few moments in the flute, the honey becomes more present. This blended wine displays its complexity by presenting at the same time primary, secondary and tertiary aromas. The air tightness after twenty minutes is excellent and it confirms the maturity of the wine.

Taste analysis

The initial impact on the palate is very lively as well as the bubbling effervescence. Then the wine immediately finds its balance with a frank acidity nuanced by a good dosage and body. The whole is harmonious, rather straight and generates a fairly tender texture.

The final

The finish is fresh and well balanced by the dosage. It is quite long, five to six seconds of persistence and ends up leaving a firm sense on aromas of cooked fruit flavors and biscuits.

Verdict

This is a Champagne playing appeasement and serenity, which expresses a beautiful aromatic and gustatory balance by wisely using most of the champenois registers: reserve wines for aromatic complexity, frank acidity and more particularly the dosage liqueur in Extra-Brut.

Serving and food pairings

This Cuvée Grande Réserve should be served at 8 degrees temperature in a very slender flute. Accompanied by savory pies or cheese cupcakes it will be perfect for an evening buffet.



Sanchez - Le Guédard

Grande Réserve

Brut
Chardonnay 20% Pinot Noir 60% Meunier 20%
Vallée de la Marne - Cumières

Risotto Mushrooms risotto Mushrooms pasta Fish Fish oven Poultry White meat

Visual analysis

The color of this Cuvée is nicely golden, "champagne" color. The effervescence, quite discreet, is released calmly and feeds a small bead of foam. This is a classic and peaceful visual presentation.

Olfactory analysis

The first nose marks the good aging of the wines in the cellar by offering notes of pastries and hazelnuts. This first impression is accompanied by the pear, then with the aerating of flavors reminiscent of wheat, fresh mushroom, butter and later still red fruits. The whole is complex and particularly successful.

Taste analysis

The initial impact on the palate is fresh and opens on a balanced mouth. The fluidity of the wine as well as its freshness are delicately accompanied by the tenderness of the effervescence. The whole is gently touched by the dosage and produces a soft and warm feeling that one could compare to cashmere.

The final

The finish has a very good length (8 to 9 seconds), coupled with a finely limestone minerality. It leaves a refreshing feeling thanks to its little bit of bitterness.

Verdict

Beautiful example of an accomplished Reserve. Complex and mature on the nose, dressed in a caressing effervescence and an accomplice dosage, this Champagne expresses itself with harmony.

Serving and food pairings

This Cuvée will be perfect at 8 degrees temperature in a slender flute at the time of the aperitif. It can also be paired to the most tender textured dishes: veal, Bresse poultry, risotto, turbot, sole ...



Xavier Leconte

Signature du Hameau

Brut
Chardonnay 5% Pinot Noir 15% Meunier 80%
Vallée de la Marne - Bouquigny

Dinner aperitif Parmesan cheese

Visual analysis

The color of the Cuvée is golden yellow. It is animated by strings of discreet and rather slow bubbles. A feeling of serenity and classicism emanates from the whole.

Olfactory analysis

The first nose is greedy and confirms this classicism by evoking white fruit such as pears, almonds and ladyfingers. After aeration, the expression takes volume and maturity. The tertiary notes remain tasty and are reminiscent of the dessert. The aromas suggest spice bread or nougat. Complex and seductive, this nose features both primary and secondary and tertiary aromas, which is the certified signature of quality Champagnes.

Taste analysis

The first impact on the palate is soft. Then the Cuvée is lively and is accompanied by a very well balanced acid - sugar. The aromas of vanilla and biscuits emphasize the natural roundness of the wine and up to the end the effervescence rhythms the tasting. The tactile sensation is creamy thanks to a judicious dosage that moderates the vinosity while letting the final freshness reveal itself.

The final

The finish is long, about 8 seconds, and acidulous. It reveals a delicious minerality and a hint of refreshing bitterness.

Verdict

This Cuvée Signature du Hameau masterfully defends the blending principles of Champagne. In this way it presents a very consensual classical and complex style.

Serving and food pairings

This wine deserves to be served in a tulip flutes between 8 and 10 ° C.
It will accompany cupcakes cheese, pretzels or savory canapés or sweet and sour.



CUVÉES
ASSEMBLAGE TRADITIONNEL

BRUT NATURE

1

Champagne Sanchez - Le Guédard

Cuvée Nature

Vallée de la Marne

Chardonnay 30%, Pinot Noir 50%, Meunier 20%

EXTRA BRUT

2

Champagne Grongnet

Carpe Diem Extra Brut

Côte des Blancs

Chardonnay 52%, Pinot noir 20%,

Meunier 20%, Petits cépages oubliés 8%

BRUT

3

Champagne Grongnet

Tradition

Côte des Blancs

Chardonnay 33%, Pinot Noir 33%, Meunier 33%

4

Champagne Hervy - Quenardel

Prestige Grand Cru

Montagne de Reims

Chardonnay 45%, Pinot Noir 55%

5

Champagne Hervieux - Dumez

Cuvée des Rois de France Premier Cru

Montagne de Reims

Chardonnay 30%, Pinot Noir 45%, Meunier 25%

6

Champagne Hervieux - Dumez

Tradition Premier Cru

Montagne de Reims

Chardonnay 25%, Pinot Noir 50%, Meunier 25%

7

Champagne Fabien Bergeronneau

Cuvée "F" Premier Cru

Montagne de Reims

Chardonnay 10% Pinot Noir 30% Meunier 60%







Sanchez - Le Guédard

Cuvée Nature

Brut Nature
Chardonnay 30% Pinot Noir 50% Meunier 20%
Vallée de la Marne - Cumières

Small game Pressed cheese

Visual analysis

The light golden color announces a young wine in appearance. The development of fine and lively bubbles nourishes a rich halo of foam on the surface. The presentation brings appetite.

Olfactory analysis

The “first nose” is open with stone fruit, honey and bread crust aromas. It is an intense and appetizing nose, well in place, which presents both freshness and notes of evolution. After aeration we perceive notes of cooked fruit (pear, quince), yellow flowers (mimosa), cashew nuts. The expression is also more "pastry". After many minutes the "air resistance" is good, a sign of the good health of this Cuvée.

Taste analysis

The initial impact on the palate is wide, with a very soft effervescence, then the wine settles down and shows a nice consistency. The sugar dosage nicely accompanies it and brings a gourmet character to the tasting. The effervescence stands back and the acidity ensures the tempo in counter point. The whole produces a beautiful volume, smoothness, a velvety texture very pleasant on the palate.

The final

The finish is sharp, slightly saline, and of good length (6 to 7 seconds). It is the perfect evolution continuity in the mouth and leaves a feeling of severity.

Verdict

This Brut Nature, complex on the nose and structured on the palate, is a Champagne of "know-how" which expresses great openness. This uncompromising style will delight experienced amateurs of Champagne wines. Its potential is also very interesting.

Serving and food pairings

It is recommended to serve this Cuvée in a large flute, even in a wine glass and at a relatively high temperature, from 10 to 12 ° C. This is a gastronomic Champagne, rather earth-oriented, with products with a firm texture and a little evolution in perfumes. Cantal cheese, for example, or small game birds (pheasant, pigeon, etc.).



Grongnet

Carpe Diem Extra Brut

Extra Brut
Chardonnay 52% Pinot Noir 20% Meunier 20% Others vines 8%
Côte des Blancs - Étoges

Aperitif Parmesan cheese Poultry White meat

Visual analysis

The colour of this Cuvée Carpe Diem Extra Brut is intense and golden to perfection. It sparkles calmly under the effect of an extremely fine and slow effervescence. The foam halo is perfect and the whole is very appetizing.

Olfactory analysis

The first nose confirms this impression. The cooked fruit, the honey, the pralines, the caramel and the melted butter give a greedy and complete character to the wine. After a few moments the expression becomes more rigorous and elegant, more balsamic and mineral. Later still we perceive the pepper and the Comté cheese. Very complex and mature, this nose is among those with the most character in the Champagne panorama. The excellent air tightness after thirty minutes, quince and spices, testify to its excellent health and its potential.

Taste analysis

The first impression is lively, taut, with good acidity and abundant effervescence. The wine balance manifests itself immediately with a nice slightly sharp acidity and a full and enveloping vinosity. The dosage absence perfectly shows the internal structure of the wine. This is expressed without frills and offers us a compact and noble structure, reminiscent of linen.T.A magnificent palate, vinous and fresh, without concessions and fully aromatic.

The final

The aftertaste leads us to the aromas of morels, honey and milk caramel, in a savory finish of an impressive length, more than 10 seconds of persistence.

Verdict

This Cuvée Carpe Diem Extra Brut is a very beautiful wine creation. It is an aromatic and complex wine, with a structured, pure palate and a beautiful finish.

Serving and food pairings

This Cuvée will prefer a flute with a large glass or a wine glass to be able to express itself at ease. The optimal temperature for serving will be 10 ° C.
A little more inclined towards the land than towards the sea, all white animal flesh will suit him: poultry and veal in priority. Like any Extra Brut, this precisely balanced wine must be respected by avoiding excesses with too elaborate foods. Served alone, it will satisfy true amateurs without problems.



Grongnet

Tradition

Brut
Chardonnay 33% Pinot Noir 33% Meunier 33%
Côte des Blancs - Étoges

Aperitif Shellfish Sea shell Pizza Seafood risotto Seafood pasta

Visual analysis

The Cuvée, of a fairly light straw yellow color, is animated by bubbles that form a small halo of foam on the surface. The general presentation is very classic, very Champagne.

Olfactory analysis

At first glance, the nose is sufficiently aromatic and is expressed by notes of baguette, baked apple and candied citrus. With aeration, aromas of aging in the cellar reveal themselves like almond or toasted hazelnut, but the wine retains fruit, with a note of raspberry. After ten minutes in the glass, the wine takes on more character. For example, it exudes aromas of rhubarb and nutmeg. This Brut Tradition is quite complex, it delicately expresses its temperament. After thirty minutes in the flute, the expression becomes more tertiary, notes of ratafia and cooked caramel.

Taste analysis

The attack in the mouth seems supple, but it is energised by an exuberant effervescence. The freshness of the wine, with a good bite, blends harmoniously with its vinosity and full-bodied character. The dosage is responsible for making the connection between all the parts because behind this balance, one presses the firmness of the wine as well as a small refreshing bitterness.

The final

The ong finish reveals notes of apple and bread as well as some minerality. Very clear, it leaves a last tangy impression.

Verdict

Pleasant, balanced, with a light baroque character, this wine is perfectly expressed already today. With an ovoid shape, the palate reveals a beautiful firmness of structure.

Serving and food pairings

It will be better to serve this Cuvée at a temperature of 8 ° C in a well slender flute. Excellent as an aperitif, it will also match with shellfish, such as scallops or clams, with pasta with fish or seafood sauce.



Hervy - Quenardel

Prestige Grand Cru

Brut
Chardonnay 45% Pinot Noir 55%
Montagne de Reims - Verzenay

Dinner aperitif Risotto Pasta Ravioli Poultry White meat

Visual analysis

The cuvée looks rich and delicate. Gold-green, animated with fine bubbles, a wonderfully styled wine with a very beautiful crown of foam. The visual presentation of this Cuvée Prestige is elegant and gives an impression of nobility.

Olfactory analysis

The first nose is aromatic and fine. Citrus, acacia honey, daffodil and broom flatter us immediately. Then the wine opens itself with aromas of pineapple, pear, cherry, hot grapefruit on a hint of musk and limestone. The complexity is there. After ten minutes of aeration, the expression evolves towards dried fruits, hazelnuts for example, and cooked apple and pear. It is ultimately a fine and complex nose, armed with excellent air resistance.

Taste analysis

The initial impact on the palate is lively and sweet at the same time. Behind the roundness brought by the dosage, it highlights the very good acidity of the wine. The beginning of the mouth is also structured by the effervescence, which is quite invigorating, and the chalk very quickly perceptible on the palate. Then it's the vinosity turn, to assert itself. Bold, warm and slightly tannic, the wine is full, marked by a real density.

The final

The finish is itself structured, chalky and lemony. After eight seconds of persistence, it leaves a feeling of dryness, punctuated by a touch of freshness.

Verdict

This Cuvée is the result of a beautiful blend, complex aromas and emerging maturity and brilliantly expresses both its terroir and the work of the producer. With a decisive texture, wide and taut, structured and lively wine is the worthy representative of a certain classicism in Champagne.

Serving and food pairings

This Champagne should be served at 10 degrees temperature. A fairly large flute will be the most suitable to magnify the qualities of complexity, freshness and vinosity of this Prestige Cuvée. It will be excellent served at large party dinners, when it is important to amaze and amaze our guests.
For the food pairing it will be welcome with tortellini with ricotta and spinach, white meat, and even better poultry.



Hervieux - Dumez

Cuvée des Rois de France Premier Cru

Brut
Chardonnay 30% Pinot Noir 45% Meunier 25%
Montagne de Reims - Sacy

Aperitif

Visual analysis

The color is adorned with a deep yellow sun, warm and bright. An extremely fine bubbles effervescence that creates a very beautiful pearl necklace to the surface. The visual presentation is rich, bright and festive.

Olfactory analysis

The first nose is aromatic and of great classicism. There are aromas of citrus, flowers, cookies on a mineral background. The expression is well balanced between the fruit of the grape, the evolution in the cellar and the character of the terroir. The aeration of the wine releases notes of ripe wheat and tobacco as a consequence of the aging in the cellars. After ten minutes in the glass, the expression remains very fresh and attractive with aromas of fruit and marshmallow. The air resistance is excellent after thirty minutes in the flute, which proves the very good balance and goodness of this Cuvée.

Taste analysis

The initial impact on the palate is fresh and invigorating. Acidity and effervescence mark the tempo of entry with distinction due to the good quality acidity and the very fine foam. When warming up, the balance is instantaneous. The fat and the body of the wine, not bothered by the dosage, provide sufficient material. The whole develops, without false note, with purity, on aromas of Mirabelle plum and vanilla and with a lot of tenderness.

The final

The finish is long, more than eight seconds of persistence, and quite powerful. It ends its run, on a very precise and sapid tangy impression.

Verdict

Very well balanced and perfect dosage, this Cuvée des Rois de France is a fine example of beautiful classic Champagne. We can find the aromatic complexity, the elegance of the acidity and the effervescence, the broad and tense form and a certain tenderness of texture.

Serving and food pairings

This wine deserves 10 degrees of serving temperature. It will flourish in a fairly shapely flute and we will share the most of its qualities at the aperitif time, when the palate is still very light.



Hervieux - Dumez

Tradition Premier Cru

Brut
Chardonnay 25% Pinot Noir 50% Meunier 25%
Montagne de Reims - Sacy et Chamery

Aperitif Parmesan cheese Shellfish Seafood pasta Grilled fish

Visual analysis

The yellow green color of this Cuvée is very lively. Many of very fine bubbles intersect in their ascent to a richly nourished surface bead. The overall presentation is full of life and exuberance.

Olfactory analysis

The first bouquet is intense. It opens on notes of lemon and passion fruit that express all at once its freshness and elegance. After a few minutes of aeration, it is easier to perceive the floral character (mimosa, lily of the valley), fresh butter, hazelnut and a mineral sensation (seaweed, iodine). The expression is still young but the complexity as well as the beginning of maturity begin to appear.

Taste analysis

The initial impact on the palate is sharp, then the mouth reveals a firm and fluid material. The effervescence brings a certain petulance and accompanies the liveliness of the wine as well as its minerality. A touch of firmness gives relief to the texture that suggests linen. There are aromas of grapefruit on the palate, embellished with a small, full-bodied character.

The final

The finish is long (about 8 seconds of persistence), tart, and ends its run with a limestone caress as well as a saline note. It punctuates the tasting admirably and leaves an aperitif feeling.

Verdict

It is a beautiful Cuvée with qualities of freshness and dynamism. Alert and digestible, it expresses itself, frankly, taking advantage of an exemplary liveliness and a naughty effervescence.

Serving and food pairings

Served in a flute with a large goblet in order to "breath", this Cuvée will flourish between 8- and 10-degrees temperature. Its salinity and its aromatic profile predestine it to sea-parings. Reserve the grilled fish as well as the crustaceans with tight and smooth chairs (sea bass, lean, Saint-Pierre, monkfish…). As an aperitif, a few pieces of Parmesan will be perfect.



Fabien Bergeronneau

Cuvée « F » Premier Cru

Brut
Chardonnay 10% Pinot Noir 30% Meunier 60%
Montagne de Reims - Villedommange

Aperitif Dinner aperitif Poultry White meat Goat cheese

Visual analysis

The Cuvée "F" is presented with beautiful light pink reflections that show both the delicacy of the pressing of the grapes and the beautiful maturity of the harvest. The abundant and exuberant effervescence nourishes a beautiful halo of foam on the surface

Olfactory analysis

The first nose, well open and appetizing, is expressed frankly with notes of cooked fruit, quince, biscuits, on a background of leaves, tea and tobacco. As it warms up, aromas of pear brandy, cinnamon and quince jelly appear giving it a little autumnal character. It is a complex and mature nose whose expression continues to evolve in the glass even after several minutes.

Taste analysis

The first impact is round and the palate is generous. It has texture, as well as a seductive dosage tip. This is counterbalanced by the delicate freshness of acidity and the elegance of the effervescence. All this produces a structure that has volume and is caressing, like velvet. At the same time the aromas of bread and quince jelly return to the palate.

The final

The finish is long (from 6 to 7 seconds of persistence) and acidulous, both fresh and greedy. Punctuate the tasting with clarity, sweetness and consistency.

Verdict

Expressive and delicate at the same time, the Cuvée "F" is well typified by its sector of origin. The dosage reinforces this feeling with intelligence. But it also expresses itself very naturally and generously. The color, the intensity of the fruit and the delicacy of the structure, combine to reveal this feeling and generate the pleasure of tasting.

Serving and food pairings

To be served in a curved flute and at a temperature of 10 ° C during a lunch in the countryside, a dinner on the terrace or a picnic ... We can accompany this Cuvée with curry puffs, a poultry or rabbit terrine, a roast veal in a bread crust, a Parma ham, a goat cheese (Selles-sur-Cher, Sainte Maure, Valencay ...) .

DEMI SEC

1

Champagne Hervieux – Dumez

Demi - sec Premier Cru

Montagne de Reims

Chardonnay 25%, Pinot Noir 50%, Meunier 25%

2

Champagne Sanchez – Le Guédard

Demi - sec

Vallée de la Marne

Pinot Noir 60%, Meunier 40%



1 2



Hervieux - Dumez

Demi-sec Premier Cru

Demi-sec
Chardonnay 25% Pinot Noir 50% Meunier 25%
Montagne de Reims - Sacy et Chamery

Foie gras Red fruits Fruit salad Dessert Cake

Visual analysis

The yellow-green color of this Cuvée is animated by fine and moderate bubbles which slowly cross each other until a very white halo on the surface. The general presentation inspires serenity.

Olfactory analysis

The first nose is fresh and very expressive. It offers green apple aromas, lime, plants, foliage, watermelon, which carry us in a very spring atmosphere. After a few moments, the character changes towards the end of the summer and we can distinguish the very ripe pear as well as the white spirits. The expression then remains very stable over time, which shows the great potential of the Cuvée.

Taste analysis

The initial impact on the palate is sweet and very broad. Then, beyond the volume and the delicacy linked to the semi-dry dosage, the acidity and effervescence combine to give a slender form to the tasting. The wine stands upright and this is how the Cuvée can develop its qualities of freshness and dynamism.

The final

The finish is also slender and sappy. It persists for long seconds, and with tenderness, on peppery and tangy notes.

Verdict

This Cuvée will surprise amateurs who usually denigrate semi-dry Champagne. Without heaviness, it knows how to marry gluttony and dynamism, richness and purity.

Serving and food pairings

It will thrive in a slender flute and 8 degrees of temperature, in order to keep his balance quality longer. It can be served with a real sweet dessert but also with a citrus salad, a pineapple carpaccio or a poached fish fillet with exotic fruits. Avoid chocolate or caramel.



Sanchez - Le Guédard

Sélection Blanc de Noirs Demi sec

Demi-sec
Pinot Noir 60% Meunier 40%
Vallée de la Marne - Cumières

Foie gras Red fruits Fruit salad Dessert Cake

Visual analysis

The color is appetizing, deep and golden as desired. It is enlivened by a rich and creamy effervescence which nourishes a beautiful bead of bubbles on the surface. The presentation of this Cuvée prepares the palate.

Olfactory analysis

The “first nose” is very open on custard, cooked peach, honey. This is a fruity nose, frank and greedy who has both summer and evolution notes. After aerating, we perceive cooked fruit, dried fruit, caramel, nougat, etc. The air tightness is good, the wine does not oxidize, a sign that has the resource.

Taste analysis

The initial impact on the palate is thick and sweet, with a very melted effervescence and receding acidity. Then the wine shows all its charm. Fleshy, smooth and balanced, it presents the perfect marriage of vinosity and liquor. The tasting is delicious and the effervescence and acidity ensure the tempo in counter point. The whole produces a beautiful volume, a very thick and comfortable velvet texture.

The final

The aromatic finish is very long (more than 10 seconds). It asserts itself with generosity and "sweetness", and shows, on nougat aromas, a slight calcareous minerality.

Verdict

A nice well balanced Demi-Sec Champagne. Nice complexity and maturity on the nose, nice balance on the palate, this is a nice food pairing Champagne!

Serving and food pairings

This gastronomic Champagne would benefit from being served in a slender flute at a temperature of 8 ° C. It can be served with all desserts with cooked fruit and cream. As an example, the charlotte with pears or peaches, the apricot cake, the caramel cream, and even some desserts with milk chocolate. Nevertheless, avoid dark chocolate, ice cream and sorbet.


fier ce fût
Champagne
fier ce fût


Champagne
fier ce fût
Champagne


CHAMPAGNE
CHAMPAGNE
CHAMPAGNE





fier ce fît

9 Rue André Pingat
51100 Reims - France
France: +33 6 21 43 12 40
Italie: +39 340 99 78 416
fcf.champagne@gmail.com
champagnefiercefit.com



Creatività: Cristina Willemsen

Grafica: Francesca Pedano

Fotografia: Leonardo Salvini

Fotografia quadri: Cristina Willemsen

fier ce fît

champagnefiercefit.com