fier ce fît
CHAMPAGNE



Grongnet
Carpe Diem Brut

Brut
Chardonnay 50% Pinot Noir 20% Meunier 20% Other vines 10%
Côte des Blancs - Étoges

Dinner aperitif Vol au vent Sea shell Risotto White meat Mushrooms

Visual analysis
The luminous, deep straw-gold colour is brought to life by a fine, abundant stream of bubbles, lending the Champagne a beautiful brilliance in the glass.
An elegant, refined appearance that hints at its aromatic richness and distinctive personality.

Olfactory analysis
The nose opens with a rich, beautifully layered bouquet reminiscent of late summer. Candied orange, quince and acacia honey intertwine against a delicate mineral backdrop.
As the Champagne opens up, dried apricot, bergamot and delicate sponge biscuit notes emerge, followed by enticing hints of fine patisserie.
The bouquet gradually gains depth, revealing an elegant interplay between the freshness of the fruit and the aromatic complexity developed during ageing in the cellar.
A mature, captivating expression, generous yet beautifully measured, with every nuance contributing to a remarkable sense of harmony.

Taste analysis
The opening is lively and assured, with energetic effervescence bringing freshness and momentum to the palate. As the wine unfolds, a beautiful balance emerges between freshness and vinous depth, allowing its aromatic richness to shine.
Notes of praline, nougat, nutmeg and biscuit develop across a generous yet delicate palate.
The texture gradually becomes softer and more enveloping without losing its precision, while the underlying freshness brings vitality and poise to the wine's generous character.

The final
The finish is long, clean and beautifully balanced.
Notes of ripe fruit and patisserie linger elegantly, carried by a freshness that maintains definition and harmony through to the very end.
A refined, lingering impression of purity that invites another sip.

Verdict
Carpe Diem is a beautifully expressive Champagne, where aromatic maturity meets vibrant freshness. Generous yet refined, it captivates with its richness, delicate texture and effortless balance.

A Cuvée made for the sheer pleasure of drinking, equally at home at the table, where it pairs elegantly with scallops, poultry and delicately creamy dishes.

Serving and food pairings
Serve between 8 and 10°C in a tulip-shaped glass to appreciate its aromatic complexity and the way it develops in the glass.
At the table, herb-gratinated scallops make a particularly elegant pairing, their natural sweetness complementing the Champagne's generosity, while its freshness keeps the combination beautifully balanced.
A wild mushroom risotto with toasted hazelnuts is equally appealing, echoing the wine's nutty nuances and aromatic depth.
For a meat pairing, roast chicken with mushrooms and fresh herbs brings out its vinous character and supple texture.
For a more indulgent gastronomic experience, butter-seared veal sweetbreads with a delicate mushroom cream offer a particularly refined match, bringing together beautifully complementary textures and a harmonious balance of richness and freshness.

Dosage: 7 g/l
- 1st fermentation: Fûts
- Malolactic: No

- Monocru: Étoges
- Harvest: 80% 2019 - 20% Réserve
- 10% others cépages: Arbane, Petit Meslier, Pinot Blanc, Pinot Gris