fier ce fît
CHAMPAGNE



Grongnet
Blanc de Noirs

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

Dinner aperitif Red meat Cheeses

Visual analysis
Bright in appearance and enhanced by elegant golden reflections, this cuvée is animated by lively and steady effervescence, sustaining a fine mousse across the surface.
A harmonious and beautifully classic presentation, recalling the timeless elegance of great traditional Champagnes.

Olfactory analysis
The first impression immediately captivates through its precision and balance. Notes of hazelnut, fresh raspberry and freshly baked bread unfold with natural harmony, offering an aromatic profile of immediate appeal.
With aeration, more evolved nuances gradually emerge, revealing baked apple and toasted bread, elegantly interwoven with the fruity and fermentative notes developed during extended ageing on lees.
The result is a mature and refined bouquet, almost autumnal in character, distinguished by remarkable depth and finesse.

Taste analysis
The opening is supple and beautifully enveloping, supported by effervescence that is already perfectly integrated. The palate gradually builds a highly precise balance between freshness, vinosity and structure.
The dosage, delicately perceptible, discreetly supports the wine's evolution, while the texture, initially creamy, progressively develops into a firmer and more structured expression.
A Champagne of remarkable coherence, effortlessly combining energy, substance and elegance.

The final
Long and persistent, the finish extends the tasting experience with pleasing mineral tension and vibrant chalky freshness.
Retro-olfaction reveals elegant notes of ripe cherry and bread crust, closing with impressive precision and harmony.

Verdict
Of rare elegance, this Blanc de Noirs brings together finesse, structure and depth in a remarkably precise balance.

An ideal Champagne from aperitif through to refined dining, equally perfect alongside premium meats and dishes of distinctive character.

Serving and food pairings
Served at 10°C in a slender flute, this Blanc de Noirs fully expresses both its energy and aromatic complexity.
Perfect as an aperitif, it naturally accompanies more structured convivial moments as well as a table rich in character.
Its remarkable gastronomic versatility allows it to enhance both delicate preparations and more intense dishes, pairing beautifully with flavourful meats, elaborate recipes and cuisine of distinctive character.

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Étoges
- Vendange: 80% 2022 - 20% Réserve