



Grongnet Blanc de Noirs

Brut

Pinot Noir 50% Meunier 50%

Côte des Blancs - Étoges

Dinner aperitif Red meat Cheeses

Visual analysis

The presentation is very seductive and the straw color suggests to us the " blond wine " that was talked about in the 19th century.

The nicely active effervescence creates a nice halo of foam on the surface.

Olfactory analysis

The first nose is well present and very attractive.!

We perceive hazelnut, raspberry and baguette that reveal themselves for our greatest pleasure.

With aeration, some richer and more evolved notes emerge. We notice baked apple and toast for example.

The expression always remains well-balanced between the fruitiness of the wine and its fermentation character related to the aging in the cellars.

The nose of this Blanc de Noirs is autumnal and very refined.

Taste analysis

The first impression on the palate is smooth and the effervescence is round.

The balance is between freshness, not without a certain bite, and vinosity. The dosage, slightly perceptible, acts as a link between the different elements.

Well structured, in particular by some tannins appearing at mid-palate, the wine expresses itself with consistency.

The texture from creamy becomes then more incisive.

The final

Long, between 7 and 8 seconds of persistence, it proves tense and calcareous.

The aftertaste is marked by the aromas of cherries and bread.

Verdict

Perfect representative, since the blend (50% of each variety) of the 2 black grapes of Champagne, this Cuvée Blanc de Noirs, divided between fruity and maturity aromas, expresses itself with great elegance and balance!

Serving and food pairings

A slender flûte and a temperature of 10°C will enhance it.

Fresh and appetizing, this Blanc de Noirs Champagne, with its double texture, creamy and firm at the same time, will be a good match for your aperitifs as well as for red meat or cheese.

Complex buffets full of variations, a rib of beef, a good cheese...

Dosage: 8 g/l

- 1st fermentation: Inox

- Malolactic: No

- Monocru: Étoges

- Vendange: 80% 2021 - 20% Réserve