



Sanchez-Le Guédard
Spécial Club 2014
Clos Sainte Hélène
Premier Cru
parcellaire

Extra Brut
Pinot Noir 100%
Montagne de Reims - Cumières

Fish White meat Vegetables

Visual analysis

This Champagne Spécial Club Millésime 2014 evokes plenitude.

Its visual presentation is particularly appetising.

Beautifully golden, deep and brilliant, it is animated by a thousand swirling pearls, so fine and elegant is its effervescence.

Olfactory analysis

The first nose confirms this sensation. Very open, it gives us aromas of brioche, toasted pineapple and apricot.

With aeration, it evolves towards notes of undergrowth, meat juice on a spicy and balsamic background. It is a seductive, sophisticated and multifaceted nose.

Taste analysis

The first impression on the palate is broad, soft and characterised by a nice texture. Then we are immediately struck by the velvety quality of the texture. The effervescence remains in the background and is almost accessory. Aromas of honey and cooked fruit accompany the whole, which rests on a slightly chalky structure.

The final

The finish is powerful, very long (8 to 10 seconds), with citrus and floral aromas.

Structured by light tannins, it finishes with a touch of liveliness.

Verdict

This 2014 Spécial Club honours its grape variety, Pinot Noir, its terroir, Premier Cru de la Montagne de Reims, and its year of birth, 2014.

A great wine and a great Champagne, structured and with beautiful complexity, favouring balance and a magnificent 'toucher de bouche'.

In a word, a rarity and belongs to the Champagnes of 'great origin'.

Serving and food pairings

Served in a large flûte, at a temperature of 10°C, this Cuvée will be appreciated during a great evening, with a sole meunière, a vegetarian hash with sweet potatoes and lentils, a veal fillet with pommes Dauphine, a poularde de Bresse with cream, a veal stew with Chaource sauce or vonassian pancakes (pancakes from the grandmother Georges Blanc - 3 Michelin stars)

Dosage: 5 g/l

- 1st fermentation: Inox 100%

- Malo: Yes

- Monocru: Cumières

- Single parcel: Clos Sainte Hélène

- Harvest: 100% 2014