



Thierry Bourmault
Les Côtes aux Vents
Premier Cru
Parcellaire

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis Premier Cru

Shellfish Sea shell Foie gras Hams

Visual analysis

The clear yellow colour is enhanced by luminous golden reflections and the fine bubbles generate a sparkling effervescence. The visual presentation is rich and refined.

Olfactory analysis

The first nose is lively and savoury, appetising. It opens with notes of brioche, vanilla, and scents of bergamot, melted butter and cooked pear.

After aeration, the expression becomes more balsamic with resin and thyme, on a slightly smoky background, but the tastiness is still present with panettone and candied cherries.

We are in summer, between kitchen and orchard. After ten minutes in the glass, the wine holds up very well and shows us its great potential.

Taste analysis

The first impression on the palate is fresh, then the wine imposes its beautiful woody and acid structure. The acidity accompanies us throughout the tasting, supported by a very elegant tannic structure.

The beautiful structure allows the effervescence to merge into the body of the wine. Thus the Cuvée acquires a certain body, well supported by its tannic structure and with aromas of ladyfingers and roasting.

The whole generates a fairly soft and enveloping texture (cashmere-like), thanks mainly to the 'creaminess' provided by the wood.

The final

The finish is a close continuation of the previously mentioned.

Long (7-8 seconds), it gives us aromas of 'toastiness', vanilla and cooked fruit. It then offers us soft tannins that give it depth.

Verdict

This Cuvée expresses itself in a modern style thanks to a fine savoir-faire.

Aromatic, chiselled and structured, its woodiness suggests excellent potential for a good ten years.

It will seduce all Champagne aficionados and even more those seeking new sensations in a "cool and chic" atmosphere.*Millésime 2016 *NR

Serving and food pairings

To appreciate its spirit, it is essential to serve this Champagne at 10°C in a wine glass.

It will accompany hot dishes of meaty shellfish such as clams or scallops, or a foie gras mi-cuit. Think also of the great Italian hams (San Daniele or Parma).

Beware of vegetables that are not suited to the tannins of Champagne.

Dosage : 2 g/l
- 1st fermentation: Fûts 100%
- Malo: yes
- Monocru: Cuis
- Single parcel: Les Côtes aux Vents
- Harvest: 100% 2016