



## Thierry Bourmault Grand Eclat Premier Cru

Extra Brut  
Chardonnay 60% Pinot Noir 40%  
Côte des Blancs - Cuis

Aperitif Shellfish Sea shell Vegetables Goat cheese

### Visual analysis

The colour is clear with light blond highlights. The effervescence is very regular and creates a beautiful halo of bubbles. A presentation that is both classic and bewitching.

### Olfactory analysis

The first nose is pleasantly fresh, almost lively, with citrus notes. It is then enriched with notes of almonds and vegetal aromas, lightly adorned with roots. Aeration brings a note of iodine, but the expression remains very stable. The nose is elegant and fresh, very spring-like.

### Taste analysis

The attack is very delicate, lively and at the same time savoury. We then note a nice sugar-acid balance that enhances the wine's fluidity without weighing it down. The whole is airy and caresses the palate. Enveloping and appetising, the Cuvée has a texture as soft and warm as wool.

### The final

The finish is on the tip and offers us has a note of chalky minerality. It gently prolongs the aromatic perception with apple and almond flavors.

### Verdict

A festive Champagne! With a perfect balance, airy yet savoury, it elegantly develops its fluid and seductive character. An ideal aperitif to start a fine evening or for an after-work drink with friends or colleagues.

### Serving and food pairings

Served at 8°C in a slender flute to preserve its aperitif spirit, this Champagne can be paired with plain gougères, carrot or celery purée verrines, a tomato mozzarella salad with balsamic vinegar, scallops in carpaccio, crab and granny Smith toast, ceviche, fish carpaccio with lime... or fresh goat's cheese.

Dosage: 4,5 g/l  
- 1st fermentation:  
Foudre 40%  
Inox 60%  
- Malo: yes  
- Monocru: Cuis  
- Harvest:  
60% 2018  
40% Réserve perpetuelle