fier ce fût
CHAMPAGNE



Sanchez-Le Guédard

Grande Réserve
Brut Nature

Brut Nature
Chardonnay 20% Pinot Noir 60% Meunier 20%
Vallée de la Marne - Cumières Premier Cru

Aperitif Shellfish Fish carpaccio Hams Vegetables Pressed cheese

Visual analysis
A very dynamic and appetising presentation for this Brut Nature.
The colour is pleasantly golden and the rich, lively effervescence creates a white halo of fine bubbles.

Olfactory analysis
The first nose is open and ripe.
It gives us aromas of brioche and dried fruit, with a hint of lemon. This is followed by pear and peach and, with aeration, notes of honey and nougat.
The whole is rich, summery, neat and precise.

Taste analysis
The first impression on the palate is frank, then the wine shows its lean and tonic line. This fluidity and freshness of the wine are punctuated by the dynamism of the effervescence.
The whole produces a sensation of lightness with a touch of firmness, suggesting the texture of linen.

The final
The finish is long (8-9 seconds), with a saline character and a limey feel. Crisp and thirst-quenching, thanks to a light menthol note, the finish contributes to the beautiful pure feeling.

Verdict
Certified Organic Cuvée
A superlative Brut Nature! Rich on the nose and very precise on the palate, it has a perfect dynamic balance and leaves us with an extraordinary sensation of authenticity and purity.

Serving and food pairings
We will serve this Champagne Brut Nature in a slender flûte at a temperature of 8 degrees, to respect its personality.
As an aperitif or after-work drink, it can be accompanied by puff pastries, raw vegetables with garlic cream, grilled almonds, radish salad with cheese, breadsticks with Parma ham, grilled prawns, fish carpaccio with lime...

Certified Organic Cuvée
Dosage: 0 g/l
- 1st fermentation: 80% Inox (Pinot Noir e Meunier) - 20% Fût (Chardonnay)
- Malolactic: Yes
- Crus: Cumières - Damery - Oger - Sermiers
- Harvest: 80% 2021 (Pinot Noir and Meunier) - 20% 2020 (Chardonnay)