fier ce fît
CHAMPAGNE



Grongnet
Tradition

Brut
Chardonnay 33% Pinot Noir 33% Meunier 33%
Côte des Blancs - Étoges

Aperitif Dinner aperitif Seafood Shellfish Pasta Pizza

Visual analysis
Bright in appearance and displaying elegant straw-yellow reflections, this cuvée is animated by lively and regular effervescence, sustaining a delicate mousse across the surface.
An elegant and beautifully classic presentation, expressing the most authentic and timeless spirit of Champagne.

Olfactory analysis
The first impression opens with inviting notes of freshly baked bread, baked apple and candied citrus fruits, offering an aromatic profile that is both balanced and immediately appealing.
With aeration, more evolved nuances gradually emerge, revealing toasted almond and hazelnut, while the fruit continues to express itself through delicate hints of fresh raspberry.
After a few minutes in the glass, the bouquet gains further depth and personality, evolving towards notes of rhubarb, nutmeg and, later on, more mature nuances reminiscent of ratafia and warm caramel.

Taste analysis
The opening is supple and immediately enveloping, supported by lively effervescence that brings energy and vibrancy to the palate.
The freshness, accompanied by an appealing liveliness, integrates harmoniously with the wine's vinosity and beautifully structured body.
The dosage supports the wine's overall balance with precision, gradually revealing beautiful firmness sustained by a delicate tension that pleasantly extends the sensation of freshness.

The final
The finish, of beautiful persistence, prolongs the tasting experience through elegant notes of fresh apple, bread crust and a subtle mineral imprint.
The conclusion is precise, clean and sustained by a vibrant sensation of freshness.

Verdict
Harmony, complexity and natural balance define the identity of this cuvée, where freshness, structure and delicate evolution come together with remarkable precision.

Ideal from aperitif through to elegant seafood dining, it effortlessly accompanies delicate dishes enriched by refined maritime flavours.

Serving and food pairings
Served at 8°C in a slender flute, this Brut Tradition fully expresses both its energy and the balance of its aromatic profile.
Perfect as an aperitif, it naturally accompanies delicate yet flavourful seafood cuisine, particularly enhancing shellfish such as clams, razor clams and similar preparations.
It also pairs beautifully with pasta dishes featuring seafood-based sauces, as well as lighter pizzas inspired by Mediterranean flavours and delicately seasoned marine ingredients.
A remarkably versatile cuvée, capable of expressing with complete authenticity the most classic and timeless spirit of Champagne.

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Étoges
- Harvest: 80% 2022 - 20% Réserve