



## Grongnet Carpe Diem Brut

Brut

Chardonnay 50% Pinot Noir 20% Meunier 20% Other vines 10%

Côte des Blancs - Étoges

Dinner aperitif Vol au vent Shellfish Sea shell White meat Mushrooms

### Visual analysis

This Cuvée Carpe Diem has an intense, luminous blond colour. It is adorned with fine and abundant bubbles which give it a shimmering appearance.

The whole is imbued with elegance and refinement.

### Olfactory analysis

The first nose is immediately complex and aromatic. It evokes the end of summer with scents of candied orange, quince and acacia honey on a mineral background. After a few moments, the seduction redoubled with the dried apricot, bergamot or spoon cookie. Then it's time for the appetizing and pastry notes. The expression combines aromas of youth and evolution in the cellar with great charm.

Seductive and well-structured, this is an exceptional cuvée due to its wonderful aromatic expression.

### Taste analysis

The initial impression on the palate is rather firm and effervescent.

The wine then reveals all of its balance qualities. The acidity and vinosity are equivalent, while the dosage is held back.

Transcended by its aromas and texture, the wine is charming. Praline, nougat, nutmeg and biscuit are offered to us on a material full of tenderness.

### The final

The finish is long roughly 8/2 of persistence and very sharp.

We retain this feeling of unity and purity felt throughout the tasting.

### Verdict

This Cuvée Carpe Diem is a wonderful achievement!

Ripe and soft, it seduces us with a savory aromatic expression and a very delicate texture. It is perfectly appropriate for a pleasure tasting, among hedonists.

### Serving and food pairings

We will taste this Carpe Diem Champagne in a flûte with a wide goblet at 8-10°C during a festive aperitif. Its character will be enhanced with delicately-textured food: will be attractive leads the scallops with dieppoise sauce, vol-au-vents or Bouchée à la Reine as well... ..

Dosage: 8 g/l

- 1st fermentation: Foudre

- Malolactic: No

- Monocru: Étoges

- Harvest: 80% 2018 - 20% Réserve

- 10% others cépages: Arbane, Petit Meslier, Pinot Blanc, Pinot Gris