fier ce fît
CHAMPAGNE



Vix-Bara

Blanc de Blancs Parcellaire

Extra Brut
Chardonnay 100%
Côte des Blancs - Étoges

Aperitif Oysters Fish carpaccio

Visual analysis

Bright in appearance with delicate pale golden reflections enhanced by subtle green highlights, this Champagne immediately stands out through its fine, lively and sparkling effervescence, sustaining an elegant mousse across the surface.
A youthful, vibrant and remarkably fresh presentation that immediately invites tasting.

Olfactory analysis

The first impression captivates with its unmistakable spring freshness.
Notes of freshly squeezed citrus fruits, aromatic herbs and fresh mint intertwine beautifully with delicate hints of butter, almond and sponge biscuit, creating an aromatic profile of rare elegance.
With aeration, this Blanc de Blancs gradually reveals a refined maritime character with subtle saline notes, while further evolution in the glass brings delicate aromas of honey, thyme, rapeseed blossom, oregano, mimosa and freshly baked bread.
A vibrant, complex bouquet full of energy, evolving with remarkable precision while preserving its exceptional freshness.

Taste analysis

The opening is immediately lively, driven by crisp effervescence that brings rhythm and energy to the palate.
Bright acidity carries the wine effortlessly throughout the tasting experience, delivering beautifully controlled tension and an appealing, mouth-watering freshness.
A gentle initial roundness quickly gives way to a pronounced saline character, creating impressive verticality, precision and a distinctive personality.
The texture, exceptionally fine and refined, recalls the lightness of linen, while the structure gradually gains depth without ever losing its energy or precision.

The final

Long and remarkably persistent, the finish impresses with its precision and vibrant tension.
Refined minerality, supported by elegant salinity and delicate hints of fresh mint, extends the tasting experience with exceptional energy, purity and finesse.

Verdict

Certified Organic Cuvée
Millésime 2019 *NR
Verticality, energy and remarkable precision define the identity of this Blanc de Blancs, where freshness, tension and refined salinity come together in a balance of rare intensity.

Ideal from aperitif through to contemporary seafood dining, this Champagne naturally complements oysters, fish carpaccio, seafood tartares, shellfish and dishes that celebrate pure maritime flavours.

Serving and food pairings

Served between 8°C and 10°C in a slender flute, this Blanc de Blancs fully expresses the purity of its structure and the precision of its aromatic profile.
Perfect from aperitif through to contemporary seafood dining, it pairs beautifully with citrus-cured sea bream, sea bass or monkfish tartare, premium oysters, shellfish and other refined seafood dishes showcasing fresh maritime flavours.
For a more original pairing, try it with wafer-thin slices of black radish, whose crisp texture beautifully enhances the wine's vibrant minerality.

Certified Organic Cuvée
Dosage: 4 g/l
- 1st fermentation: Inox 100%
- Malolactic: No

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- Monocru: Étoges
- Single Parcel: Le bois des gouffres and Les Chênes
- Harvest: 100% 2019