Charles-Henri Dupont

Initium XVIII
Premier Cru
Biologique – Biologica – Organic

Extra Brut
Chardonnay 100%
Côte des Blancs - Vertus Premier Cru

Risotto Pasta Fish White meat Vegetables Mushrooms Truffles

Visual analysis

Its golden yellow colour is a sign of maturity. The fine, lively bubbles end in a pretty white cordon of foam, creating a pleasing presentation.

Olfactory analysis

The first nose is 'pastry-like', with soft fruits (peach, mirabelle plum) and buttery and vanilla brioche notes. Later we can notice dried fruit notes (hazelnuts, toasted almonds) supported by pear brandy. With aeration, the pastry aromas become stronger and deeper notes of lily and jasmine appear.

Taste analysis

The attack is broad and creamy. It opens onto a voluminous and tender palate, with effervescence and acidity playing their role in the background. The wine's body controls the effervescence producing a velvety texture. In the background, a fine chalky texture emerges, accompanied by aromas of mimosa and nougat.

The final

The finish is rich, opulent and warm, lasting for around ten seconds. It reveals aromas of lemon meringue pie, while offering a remarkable minerality reminiscent of chalk, accompanied by subtle and airy nuances.

Verdict

Certified organic
Vintage 2018 *NR
This Millésime embodies the excellence of the winemaker's work, revealing remarkable aromatic complexity, impressive consistency and a particularly enchanting texture on the palate. This Champagne has reached ideal maturity, promising to captivate Champagne connoisseurs with its exceptional character.

Serving and food pairings

To be served at around 12°C, in a well-curved flute to take full advantage of the wine's velvety texture and gastronomic qualities. At the table, pair it with melt-in-the-mouth gougères, tagliatelle or risotto with mushrooms and Parmesan, a moussaka or a sole or salmon fillet in creamy sauce.

Dosage: 2 g/l
- 1st fermentation: Inox-10% Fût de Chêne
- Malolactic: Oui
- Monocru: Vertus Premier Cru
- Harvest: 100% 2018 Millésime*NR