



Charles-Henri Dupont  
**Initium XX Premier Cru**  
**BIO**

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

Oysters Fish carpaccio Fish Parmesan cheese

### Visual analysis

The light colour of this Cuvée is marked by green highlights. The effervescence is extremely fine and rapid, feeding a light cordon of foam. The wine seems delicate and fresh.

### Olfactory analysis

The first nose is spring-like. After lemongrass, lily of the valley and lilac, we detect fresh almond and pound cake notes. The nose is first seductive and becomes later more singular with white pepper, thyme, grapefruit skin and damp chalk aromas. The expression is very subtle and gradually takes on a richer character with dairy products, spices and baguette bread notes.

### Taste analysis

The attack on the palate is fresh and lively. It introduces a slender yet fleshy palate, where the fine acidic structure dominates and sets the pace. The effervescence gradually melts into the body of the wine, creating a fine, silky texture. This refined structure, marked by aromas of grapefruit, is distinguished by a subtle salinity, creating a desire to taste more.

### The final

The finish is tight and saline, as well as warm. The wine fades after eight seconds with iodised and maritime fragrances.

### Verdict

Certified Organic Cuvée  
Vintage 2020 \*NR

This Cuvée embodies the very essence of the Côte des Blancs, offering a trilogy of sensations in which freshness, elegance and minerality are harmoniously combined. This is a remarkable wine for a relaxing after work or for special moments of tasting with friends and connoisseurs.

### Serving and food pairings

To be enjoyed at around 10°C and in a fairly slender flute so that the wine can retain its primary qualities of tonicity, elegance and freshness. At the table, it will go wonderfully with raw vegetables with garlic cream, black radish (extra quality), oysters from the sea, a swordfish terrine, grilled fish or octopus with lemon...

Certified Organic Cuvée  
Dosage: 2 g/l  
- 1st fermentation: Inox-10% Fût de Chêne  
- Malo: Oui  
- Monocru: Vertus Premier Cru  
- Harvest: 100% 2020 Millésime\*NR