fier ce fît
CHAMPAGNE



Grongnet
Spécial Club 2018

Brut
Chardonnay 45% Pinot Noir 55%
Côte des Blancs - Étoges

Dinner aperitif Pasta Ravioli Fish White meat Vegetables Parmesan cheese Soft cheese

Visual analysis
The luminous golden colour, with delicate green highlights, reveals depth and maturity. The effervescence is fine and regular, with bubbles rising slowly through the glass to form a persistent ring of mousse.
An elegant and refined presentation, perfectly in keeping with the character of the Champagne.

Olfactory analysis
The nose opens with notes of milk bread and toasted almond, accompanied by delicate floral hints of jasmine. The bouquet gradually gains in breadth and depth, revealing fresh butter and ripe pear.
With aeration, a more complex and indulgent dimension emerges, reminiscent of pear charlotte, underpinned by a subtle iodine note.
A rich and nuanced aromatic profile in which ripe fruit, creamy notes and maritime freshness come together with great elegance.

Taste analysis
The opening is broad and generous, supported by a fine, beautifully integrated effervescence. The wine unfolds across the palate with volume and depth, revealing a lovely vinous character balanced by a freshness that keeps the whole dynamic and precise.
The wine is rich without ever becoming heavy, developing a soft, dense and enveloping texture that evokes the softness and density of cashmere.
A savoury character gradually emerges, creating an elegant contrast with the generosity of the wine and bringing balance and energy to the palate.

The final
The finish is exceptionally long, savoury and mineral. Salinity gradually builds in intensity and extends the persistence, while a subtle tactile tension and a delicate earthy nuance characterise the close.
A deep and precise finish that allows the character of the vintage to come fully to the fore.

Verdict
A Special Club 2018 of remarkable breadth and personality, in which the vinous character of Pinot Noir meets the finesse of Chardonnay. Generous and profound, it seduces with its cashmere-like texture, aromatic complexity and a mineral character that brings balance and precision to the richness of the wine.

A Champagne with a distinctly gastronomic character and remarkable versatility, equally at ease with shellfish and fish as it is with white meats, mushrooms and creamy cheeses.

Serving and food pairings
Serve between 10 and 12°C in a tulip-shaped glass to bring out its aromatic complexity, vinous depth and beautifully enveloping texture.
Exceptional versatility at the table is one of the defining qualities of this Special Club 2018. Its generous character pairs beautifully with pan-seared scallops, Jerusalem artichoke purée and toasted hazelnuts, where the natural sweetness of the scallops and the creamy texture of the dish complement the Champagne's freshness and salinity.
Equally appealing is roast monkfish with porcini mushrooms and thyme, which brings out its depth and subtle earthy nuances.
For meat dishes, herb-roasted chicken or guinea fowl breast with wild mushrooms make elegant partners, complementing the wine's vinous character and enveloping texture.
As for cheese, a mature Cornish Brie makes an elegant pairing, its creamy texture beautifully balanced by the Champagne's freshness and saline character.

Dosage : 7 g/l
-1st fermentation :

Fût (18% Chardonnay - 12% Pinot Noir)
Inox (27% Chardonnay - 43% Pinot Noir)
- Malolactic : No
- Monocru : Étoges
- Harvest : 100% 2018