



Sanchez-Le Guédard
Spécial Club 2015
Clos Sainte Hélène
Premier Cru
parcellaire

Extra Brut
Pinot Noir 100%
Montagne de Reims - Cumières Premier Cru

Dinner aperitif Fish White meat Mushrooms

Visual analysis

The colour of this Cuvée is a particularly appetising satin gold-pink. Quite deep and brilliant, it is enlivened by numerous fast, sparkling bubbles.

The presentation of this Champagne suggests gourmandise and richness.

Olfactory analysis

The first nose confirms this impression. Intense, it gives off scents of cooked pear, marzipan and sponge cake on a background of jasmine.

With aeration, the expression evolves towards deeper notes of black tea, celeriac, laurel and almond. This is a very progressive nose.

Seductive and pastry-like, it then takes on a completely different facet, much more mature and earthy.

Taste analysis

The attack on the palate is full and comfortable, marked by a nice effervescence. Then it's the quality of the texture, its consistency, its creaminess, that strikes you.

The sensation suggests umami and freshness, partly provided by the effervescence, which is gently crunchy.

This beautiful, slightly full-bodied wine is enhanced by aromas of cooked fruit and brioche, but above all by a fine saline structure that emerges on the mid-palate with a velvety texture.

The final

The finish is powerful and long (around 8 seconds), with a lovely freshness and solid salinity. It finishes subtly with hints of menthol and herbs.

Verdict

Powerful, complex and mature, the style here favours balance and the quality of the "toucher de bouche". It captures the character of the Millésime, with a highly complex minerality.

In short, this is an exceptional Cuvée that will appeal to all Champagne lovers.

Serving and food pairings

Served in a wide flûte, at a temperature of 10°C, this Cuvée will be appreciated at the table with a baked salmon with a side of carrots and roast potatoes, accompanied by a lemon-butter sauce, or with baked sea bass with fennel and white wine sauce.

Other ideal pairings include chicken with porcini mushrooms or ossobuco alla Milanese with lemon gremolata. Crepes with ricotta and spinach or cooked ham and mushrooms will be another pleasant combination

Dosage: 5 g/l

- 1st fermentation: Inox 100%

- Malolactic: Yes

- Monocru: Cumières

- Single parcel: Clos Sainte Hélène

- Harvest: 100% 2015