fier ce fît
CHAMPAGNE



Grongnet
Rosé

Brut
Chardonnay 30% Pinot Noir 40% Meunier 30%
Côte des Blancs - Étoges

Shellfish Sea shell Sushi Risotto Red fruits

Visual analysis
The color is delicate and enriched by soft orange reflections. The effervescence is discreet and forms a very light chain of foam. The presentation is both gourmet and serene.

Olfactory analysis
The first nose impression is marked by berries. Raspberry and cherry stand out in a slightly musky context.
Shortly afterwards the complexity appears: rather strong floral notes such as peony, but also evolutionary characters such as cooked apple and bread on an appetising and refined base of mallow.
After ten minutes the expression is more enveloping and evolved while the cherry, always present, is added to the tomato.
It is a refined and fresh nose that favors the fruity.

Taste analysis
The first impression on the palate is soft and offers an impression of roundness. The effervescence is light and the texture creamy with aromas of candies, almonds and biscuits, which adds a seductive character to the Cuvée.
The excellent acid-sugar balance brings volume and structure, with a palate that is harmonious and appetizing.
Excellent!

The final
The finish is more complex. Long, 6 seconds of persistence, it offers a nice minerality. We find the cherry - cooked tomato couple in the aftertaste.

Verdict
This Champagne Rosé embodies the very essence of seduction: smooth, soft, and caressing. With its creamy texture and refined character, it promises to captivate even the most sophisticated palates, turning every sip into a moment of pure delight.

Serving and food pairings
For an optimal tasting experience, this Champagne will shine in a tall, elegant flute, served at the ideal temperature of 8°C to preserve its finesse and balance.
Perfect for enhancing delicate pairings with shellfish, it pairs elegantly with pink shrimp marinated in lemon and dill, roasted langoustines with a light saffron emulsion, or a prawn risotto with orange zest, inspired by Italian cuisine.
For even more refined flavors, try it with crab-filled ravioli served with a light bisque sauce or a warm lobster salad dressed with olive oil and lime.

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Étoges
- Harvest: 80% 2022 - 20% Réserve