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CHAMPAGNE



Sanchez-Le Guédard

Spécial Club 2016 Clos Ste Hélène Premier Cru Parcellaire

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

Dinner aperitif Pasta Fish White meat Mushrooms Truffles

Visual analysis

The colour, a fine gold delicately tinged with pink, reveals both the maturity of the cuvée and the imprint of Pinot Noir. The effervescence, fine and continuous, unfolds in lively bubbles that sustain an elegant bead of mousse.
The overall impression is one of richness and brilliance.

Olfactory analysis

The first aromas open on stewed fruit, freshly baked bread, exotic nuances and acacia honey.
With aeration, notes evocative of late summer emerge: dry hay, fully ripe plums, damp earth after rainfall, and a memory of dying embers.
With time, the aromatic profile gains in complexity, revealing floral hints of jasmine and delicate sweetness reminiscent of nougatine.

Taste analysis

The attack is fresh and vibrant. The vinosity and tension of this Millésime soon assert themselves with poise, while the effervescence melts harmoniously into the wine's body, unveiling a firm yet saline structure.
The texture is both taut and refined — elongated, delicately crisp, and reminiscent of the finesse of the finest taffetas.

The final

Long (over 10 seconds of persistence), precise, and incisive, the finish is driven by marked sapidity and lifted by vibrant saline notes, before gently fading into elegant accents of cocoa.

Verdict

Power, depth and remarkable complexity define the identity of this cuvée, born from a low-yield vintage that produced grapes of exceptional concentration.

A great gastronomic Champagne, pairing effortlessly with noble fish in delicate sauces, refined white meats and truffle-based dishes, while expressing the full richness of its character.

Serving and food pairings

Serve in a generous wine glass at 12 °C to fully reveal its complexity.
As an aperitif, it pairs gracefully with toasted almonds or soft focaccia scented with black tea.
At the table, it reaches its full expression alongside structured fish dishes with sauce — from sea bass all'acqua pazza to turbot with citrus or John Dory baked with porcini mushrooms. It also shines with noble white meats such as veal fillet with Mediterranean herbs, roasted capon with fine herbs, or fresh tagliolini with truffle.

Certified Organic Cuvée
Dosage: 4 g/l
- 1st fermentation: Inox 100%
- Malolactic: Yes
- Monocru: Cumières
- Single parcel: Clos Sainte Hélène
- Harvest: 100% 2016