fier ce fît
CHAMPAGNE



Jean-Luc Gimonnet

Millésime 2018
Premier Cru

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

Shellfish Sea shell Sushi Fish carpaccio Fish Goat cheese

Visual analysis

The robe reveals a luminous lemon-yellow hue, streaked with green-gold reflections. The effervescence is very fine and fast, forming a thin cordon of foam.
The overall appearance conveys both freshness and the first hints of maturity.

Olfactory analysis

The first nose is fresh and precise, evoking a fragrant spring: Sicilian lemon, rose, lily of the valley, and warm biscuits. vWith aeration, the bouquet gains complexity with acacia honey, bergamot, and a touch of fresh butter.
Gradually, this elegant expression becomes more pastry-like, unveiling notes of roasted almonds and orange blossom navettes. Even after ten minutes in the glass, the aromatic profile remains remarkably stable, suggesting excellent aging potential for this vintage.

Taste analysis

The attack on the palate is light, caressing, and airy, before the body gains energy and liveliness. The effervescence unfolds gracefully, combining with the wine's vibrant freshness to deliver a tonic, fluid, and delicately sapid sensation. A saline minerality emerges quickly, while the dosage adds a subtle polish.
The wine keeps its pace throughout, developing a silky texture lifted by citrus zest and fresh butter notes.

The final

The finish is long (nearly 10 seconds), rising on delicate floral aromas perfectly balanced with lingering salinity and freshness.

Verdict

Perfect from aperitif through to the finest seafood dishes, this cuvée brings effortless elegance to every stage of the tasting experience.

Now entering the first stages of maturity, it captivates with its radiant freshness, velvety texture and refined mineral character, achieving a balance of remarkable finesse.

Serving and food pairings

Served at around 10°C in a tulip-shaped flute, this cuvée reveals the full elegance of its character and the finesse of its aromatic nuances.
As an aperitif, it pairs beautifully with toasted almonds, crab crostini or fresh goat's cheese. At the table, it truly comes into its own alongside refined seafood cuisine: amberjack carpaccio with citrus, steamed Dover sole scented with thyme, a lemon and basil risotto, or sea bass ravioli with delicate herbs.
Its radiant freshness and velvety texture also complement more sophisticated dishes, such as monkfish served with a delicate citrus sauce.

Dosage: 3 g/l
- 1st fermentation: Inox 100%
- Malolactic: yes
- Monocru: Cuis
- Single Parcel: La Ghette
- Harvest: 100% 2018