fier ce fût
CHAMPAGNE



Charles-Henri Dupont

Initium XXI
Brut Nature
Premier Cru

Brut Nature
Chardonnay 100%
Côte des Blancs - Vertus Premier Cru

Aperitif Oysters Fish Goat cheese

Visual analysis

The pale gold colour, luminous and enlivened by delicate green highlights, introduces a Champagne of remarkable finesse. The exceptionally fine, lively effervescence forms a delicate and persistent ring of mousse.
From the very first glance, the overall impression is one of delicacy, freshness and elegance.

Olfactory analysis

The first impression is distinctly spring-like, revealing notes of lemongrass, lily of the valley and mock orange blossom, followed by the freshness of almond.
With aeration, the aromatic profile becomes more complex and distinctive, as white pepper, thyme, grapefruit zest and damp chalk gradually emerge. The bouquet then gains in depth, developing delicate milky and spicy nuances.
A subtle and nuanced expression in which floral freshness and minerality come together with remarkable ease.

Taste analysis

The opening is fresh and lively. The palate is slender yet beautifully textured, driven by a vibrant tension that brings rhythm and energy to the tasting experience.
The fine effervescence gradually melds into the body of the wine, creating a delicate, chalky texture with a silky softness.
Notes of grapefruit accompany its evolution, while the salinity becomes increasingly pronounced, bringing depth, precision and a distinctive mineral identity.

The final

The finish is long, taut and distinctly saline.
Chalky nuances linger throughout, giving way to elegant iodine and maritime notes that reinforce the Champagne's mineral character.

Verdict

Certified organic
Vintage 2021 *NR

A Millésime of remarkable finesse, where the freshness and minerality characteristic of the Côte des Blancs are expressed through a silky texture, a distinctive chalky character and vibrant saline tension.

Its mineral and maritime character makes it particularly enticing as an aperitif and a natural partner at the table for oysters, raw fish, grilled octopus and grilled fish.

Serving and food pairings

Serve at around 10°C in a slender flute to preserve its freshness, elegance and lively character. Refined as an aperitif, it reveals its full mineral and maritime character at the table.
It pairs beautifully with oysters, citrus-dressed yellowtail carpaccio, tuna tartare with black radish, or grilled octopus with olive oil and lemon.
For a more substantial dish, its tension and salinity complement grilled sea bass with fennel and aromatic herbs beautifully. A fresh, delicate goat's cheese also makes an elegant pairing, respecting the Champagne's finesse and freshness.

Dosage: 0 g/l
- 1st fermentation: Inox-10% Fût de Chêne
- Malolactic: Oui
- Monocru: Vertus Premier Cru
- Harvest: 100% 2021 Vintage*NR

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