



Charles-Henri Dupont  
**Initium XXI**  
**Brut Nature**  
**Premier Cru**

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Chardonnay 100%  
Côte des Blancs - Vertus Premier Cru

Aperitif Oysters Fish Vegetables

### Visual analysis

The light colour of this Cuvée is marked by green highlights. The effervescence is extremely fine and rapid, feeding a light cordon of foam. The wine seems delicate and fresh.

### Olfactory analysis

The first nose is spring-like. After lemongrass, lily of the valley and lilac, we detect fresh almond. The nose is first seductive and becomes later more singular with white pepper, thyme, grapefruit skin and damp chalk aromas. The expression is very subtle and gradually takes on a richer character with dairy products and spices.

### Taste analysis

The attack on the palate is fresh and lively. It introduces a slender yet fleshy palate, where the fine acidic structure dominates and sets the pace. The effervescence gradually melts into the body of the wine, creating a fine, chalky texture suggesting silk. This delicate structure, accompanied by notes of grapefruit, reveals a refined salinity that carries the freshness through to a long finish.

### The final

The finish is taut and marked by a beautiful salinity, supported by a refined chalky character. The wine slowly recedes, leaving lingering hints of iodine and sea-spray notes.

### Verdict

Certified organic  
Vintage 2021 \*NR

Perfect for an aperitif with friends or a relaxing moment at the end of the day, this Cuvée brings effortless elegance to any convivial occasion.

A true expression of the Côte des Blancs, it combines freshness, elegance and minerality in a beautifully harmonious balance.

### Serving and food pairings

To be enjoyed at around 10°C, served in a tall and slender flute, ideal for preserving its liveliness, elegance, and freshness.

For food pairings, its refined, marine aromatic profile makes it the perfect match for crudités with burrata and anchovy cream, crisp radishes, oysters served naturally or with a splash of lemon, swordfish carpaccio with citrus zest, bruschetta with brandade of cod, and grilled fish or octopus with Mediterranean herbs.

It also pairs beautifully with Parmigiano Reggiano shavings, chestnut honey, and walnuts, or a mature pecorino cheese accompanied by fig mustard.

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