



Charles-Henri Dupont
Blanc de Blancs
Premier Cru
Extra Brut

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

Aperitif Fish Vegetables

Visual analysis

The luminous yellow hue, enhanced by delicate green highlights, shows beautiful depth.
Fine, steady effervescence animates the glass with elegance, forming a delicate and persistent ring of mousse.
From the very first glance, this Champagne conveys freshness, precision and vitality.

Olfactory analysis

The first impression is delicate and refined, with notes of toasted almond, fresh butter and acacia blossom. With aeration, the bouquet develops nuances of hazelnut, delicate spices and honey, gradually gaining in depth.
More subtle notes of fresh thyme and damp chalk then emerge, offering a distinctive expression of the Champagne's limestone origins.
A nuanced aromatic profile, poised between richness and the mineral character of its terroir.

Taste analysis

The opening is fresh and dynamic, driven by a vibrant tension that carries through to the finish. Fine, lively effervescence brings energy and fluidity, while the chalky character gradually emerges, lending precision and definition to the palate.
The texture is fine and light, yet taut and delicately crisp, with a tactile quality reminiscent of taffeta.
A distinctive sensation that beautifully underscores the purity and mineral identity of this Blanc de Blancs.

The final

The finish is long and deeply mineral.
Chalky nuances and salinity become more pronounced towards the close, while a fresh hint of grapefruit extends its persistence, leaving an impression of remarkable tension and purity.

Verdict

A Blanc de Blancs Extra Brut of remarkable precision, fresh, taut and deeply mineral, where the purity of Chardonnay meets the chalky character of Vertus and a delicate texture reminiscent of taffeta.

Its energy and pronounced salinity make it particularly enticing as an aperitif and a natural partner at the table for oysters, sea bream ceviche, tuna tataki or refined vegetable dishes combining citrus, spices and aromatic herbs.

Serving and food pairings

Serve between 10 and 12°C in a slender flute to preserve its freshness, tension and lively effervescence. Perfect as an aperitif, it reveals its full gastronomic character at the table through its distinctive minerality and salinity.

It pairs beautifully with oysters served with green apple and lemon, sea bream ceviche, sesame-crusted tuna tataki or seared octopus with lime and ginger.

For a vegetarian pairing, its freshness and minerality complement young roasted carrots with citrus and cumin, or roasted fennel with orange, lemon and toasted almonds.

Dosage: 5 g/l
- 1st fermentation: Inox
- Malolactic: Oui
- Monocru: Vertus Premier Cru
- Harvest: 2021 - 50% Réserve