



Sanchez-Le Guédard  
**Flore**  
**Grand Cru**

Extra Brut  
Chardonnay 100%  
Côte des Blancs - Oger Grand Cru

Dinner aperitif Oysters Seafood Fish White meat Goat cheese

### Visual analysis

The sparkling green-gold colour evokes the quintessence of a Blanc de Blancs.

The fine, persistent effervescence weaves a crown of opulent and inviting foam. This is a captivating and particularly appetising presentation.

### Olfactory analysis

The bouquet reveals aromas of bread, hazelnut and candied citrus fruits, offering a fine blend of spring and autumn notes. On aeration, yellow fruit, fresh pineapple, a smoky note and a hint of iodine enrich this bouquet.

A remarkably complex and refined nose.

### Taste analysis

The attack on the palate is lively, giving way to a magnificent liveliness that punctuates the tasting. This beautiful acidity is wrapped in a rich fabric and a tender effervescence.

The overall impression is one of lightness and finesse.

### The final

The finish lingers elegantly for over ten seconds, ending on a saline note accompanied by a touch of mineral freshness that underlines the excellence of this Cuvée.

### Verdict

Certified Organic Cuvée

Millésime 2019\*NR

Mature on the nose and well-structured and taut on the palate, wrapped in a texture reminiscent of fine silk, this Champagne's bold yet exquisite finish makes it a perfect choice for haute cuisine.

### Serving and food pairings

It is best served at a temperature of 10 degrees in a slender flute to fully appreciate the aromatic complexity while maintaining the carbon dioxide for a sufficiently long time.

This Cuvée will go well with warm oysters, grilled fish, raw vegetable salads with seaweed, roast white poultry and fresh goat's cheese.

Certified Organic Cuvée

Dosage: 5 g/l

- 1st fermentation: Inox

- Malolactic: Oui

- Monocru: Oger Grand Cru

- Harvest: 100% 2019 Millésime\*NR