fier ce fît
CHAMPAGNE



Sanchez-Le Guédard

Sélection
Blanc de Noirs

Brut
Pinot Noir 60% Meunier 40%
Vallée de la Marne - Cumières Premier Cru

Aperitif Dinner aperitif Pasta Fish White meat

Visual analysis

The color of this Cuvée announces its origin. Its soft pink color whispers to us that the two black grapes of Champagne are waiting for us.
The effervescence, very fine and lively, creates a delicate halo on the surface.
The presentation is fresh with an extraordinary personality.

Olfactory analysis

The first nose transports us to an orchard in late summer suggesting quince, pear and berry jam.
This first impression is accompanied by notes related to the aging of the wine in the cellar (bread, dried flowers). The whole then evolves toward grilled pineapple, dairy products and thyme.

Taste analysis

The initial impression on the palate is fresh and opens on a wine full of lightness, characterized by the gentle voluptuousness of its effervescence and the discretion of its acidity.
This balance generates a feeling of fluidity and texture reminiscent of an airy, vaporous fabric, like a light silk.

The final

The finish, long (7 to 8 seconds) and aromatic (cooked apple and spices), is tight and clean.
It leaves us with a feeling of elegance thanks to its small licorice and saline touch.

Verdict

Certified Organic Cuvée
A splendid Cuvée, aerial and balanced, revealing its fruity character with authenticity.
A nice little naughty, as well as a true rarity in Champagne, in the world of non-vintage brut.

Serving and food pairings

This magnificent Cuvée is sure to captivate your guests!
Loving important aperitifs, it will be perfect between 8 and 10 degrees in a slender flûte and will successfully accompany both savory and sweet dishes.
Bruschetta of raw vegetables with horseradish cream, vegetarian terrines, tagliatelle with vegetables, crusted salmon with sugar and salt, honey chicken puffs, roast pork with plums, fresh goat cheese, strawberries with rose gelée...

Certified Organic Cuvée
Dosage: 7 g/l
- 1st fermentation: Inox 100%
- Malolactic: Yes
- Crus: Cumières and Damery
- Harvest: 70% 2022 - 30% 2021