fier ce fût
CHAMPAGNE



Sanchez-Le Guédard

Grande Réserve

Brut
Chardonnay 20% Pinot Noir 60% Meunier 20%
Vallée de la Marne - Cumières Premier Cru

Dinner aperitif Foie gras Risotto Fish White meat Goat cheese

Visual analysis

This Cuvée reveals a deep, luminous golden hue, immediately suggesting its richness and depth of character.
The generous, lively effervescence unfolds in a graceful stream of fine bubbles, forming a dense, persistent ring of mousse at the surface.
A captivating visual expression, where the warmth of golden tones meets the vitality of the bubbles, offering an enticing introduction to the Champagne's generous personality.

Olfactory analysis

From the very first impression, the bouquet reveals the complexity developed through ageing in the cellar. Delicate aromas of brioche and hazelnut intertwine with notes of quince and gently cooked peach, creating a rich, mature and wonderfully inviting aromatic expression.
As the wine opens up, further nuances of wheat, biscuit and vanilla gradually emerge, followed by subtle hints of red berries that bring an additional layer of complexity to the bouquet.
A beautifully developed aromatic profile, where delicate pastry notes, ripe fruit and the more evolved nuances of ageing come together in an elegant and captivating expression.

Taste analysis

The first impression is fresh and lively, opening onto a harmonious palate where the wine reveals its generous character and appealing depth. The fine, crisp effervescence enhances the freshness, bringing a delightful vibrancy that complements the richness of the Cuvée.
The soft, enveloping texture recalls the gentle touch of cotton, creating a comforting sensation of warmth and delicacy. The lively bubbles provide a subtle contrast to the wine's rounded structure, maintaining a sense of energy and effortless fluidity throughout the tasting.
The result is a rich and inviting palate, where freshness, maturity and softness come together naturally, leaving a lasting impression of harmony and pleasure.

The final

The finish is beautifully persistent, revealing a delicate chalky minerality.
A lively saline character brings freshness and definition to the final impression, leaving the palate wonderfully refreshed and inviting another sip.

Verdict

Certified Organic Cuvée
A generous and refined Champagne, captivating in its aromatic complexity, supple texture and lively effervescence, culminating in a fresh, mineral-driven finish.

Its expressive richness makes it a delightful companion from aperitif to dining table, pairing beautifully with fish, vegetable-based dishes, white meats and cheeses of distinctive character.

Serving and food pairings

Best served at 8°C in a slender Champagne flute, allowing its freshness and lively effervescence to shine, particularly when enjoyed as an aperitif.
At the table, this Cuvée pairs beautifully with dishes that combine elegance and aromatic richness. Excellent choices include sea bass with a delicate Champagne sauce, oven-roasted turbot, herb-roasted capon or a saffron risotto. A fine tart with seasonal vegetables also makes a particularly appealing pairing.
For those who enjoy richer flavours, foie gras with fig confit or mature goat's cheese accompanied by chestnut honey and walnuts offer wonderfully sophisticated combinations, highlighting the wine's rounded character and the refreshing elegance of its finish.

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Certified Organic Cuvée
Dosage: 7 g/l
- 1st fermentation: 80% Inox (Pinot Noir e Meunier) - 20% Fût (Chardonnay)
- Malolactic: Yes
- Crus: Cumières - Damery - Oger - Sermiers
- Harvest: 80% 2021 (Pinot Noir and Meunier) - 20% 2020 (Chardonnay)