fier ce fît
CHAMPAGNE



Grongnet
Blanc de Noirs

Brut
Pinot Noir 50% Meunier 50%
Côte des Blancs - Étoges

Dinner aperitif Red meat Cheeses

Visual analysis
A luminous, medium-intensity straw-gold hue lends this cuvée an elegant and inviting appearance.
The lively, steady effervescence animates the glass with a delicate stream of bubbles, forming a fine ring of mousse at the surface.
An expression of freshness and vitality that offers an enticing first glimpse of the refined character of this Blanc de Noirs.

Olfactory analysis
The bouquet opens with appealing intensity, revealing an inviting interplay of hazelnut, raspberry and freshly baked baguette.
A delightful first impression, where the brightness of the fruit meets the earliest nuances of maturity, lending the wine a refined yet generous character.
As the wine opens up, deeper aromas of baked apple and toasted bread emerge, enriching the bouquet without overshadowing its fruit-driven expression.
The delicate bakery notes and more evolved nuances, developed through ageing in the cellar, blend effortlessly into an elegant, beautifully balanced whole. The result is a bouquet with a distinctly autumnal character, where vibrant fruit and the complexity acquired through maturation coexist with finesse, creating a harmonious and beautifully layered aromatic expression.

Taste analysis
The opening is supple and gently enveloping, with the effervescence seamlessly integrated into the wine's structure.
Lively freshness, with a subtle touch of crispness, intertwines with its vinous character, creating an appealing balance between delicacy and depth.
As the tasting unfolds, the wine gains substance, revealing a beautifully defined structure. A subtle tannic presence lends additional depth and firmness to the palate, while preserving the finesse of the overall expression.
Particularly captivating is the evolution of its texture: initially creamy and enveloping, it gradually becomes firmer and more structured, creating a refined tactile contrast.
This interplay between softness and definition highlights the distinctive personality of the Blanc de Noirs and its natural gastronomic versatility.

The final
The finish unfolds with elegance and impressive persistence, sustained by vibrant freshness that brings energy and tension to the final impression.
A delicate chalky minerality adds definition, while subtle notes of cherry and freshly baked bread emerge on the retronasal palate, echoing the fruity and bakery nuances of the bouquet.
The beautifully poised conclusion leaves a lasting impression of freshness and balance, inviting another sip.

Verdict
A Blanc de Noirs of exceptional elegance, where freshness and vinous depth are expressed through an initially creamy texture that gradually gains structure and firmness.

Its aromatic richness and distinctive character make it an excellent choice from aperitif to dining table, particularly alongside roasted meats and mature cheeses.

Serving and food pairings
Best served at 10°C in a slender Champagne flute, allowing its freshness, aromatic finesse and lively effervescence to shine.
As an aperitif, this Blanc de Noirs pairs beautifully with wild mushroom tartlets, delicate Parmesan gougères or elegant duck pâté en croûte, whose savoury flavours complement the wine's subtle hazelnut and toasted bread notes.
At the table, its intriguing texture, initially creamy before becoming firmer and more structured, makes it a particularly appealing companion to sophisticated dishes with depth and character.
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Excellent pairings include roast duck breast with a cherry reduction, beef fillet with a delicate shallot jus, or guinea fowl with

wild mushrooms and fresh herbs.
For a Mediterranean-inspired alternative, herb-roasted lamb with aubergine purée offers a harmonious interplay of flavours, highlighting the Champagne's vinous character and refined freshness.
For cheese lovers, aged Comté, Manchego Curado or Pecorino Toscano of medium maturity make particularly elegant companions.
Their distinctive textures and nuanced savoury flavours complement the wine's structure and aromatic complexity, while allowing its freshness and delicate fruit character to remain beautifully expressive.

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Étoges
- Vendange: 80% 2022 - 20% Réserve