



Perrot - Batteux et filles Hélice Blanc de Blancs Premier Cru Jéroboam

Brut
Chardonnay 100%
Côte des Blancs - Bergères lès Vertus

Aperitif Parmesan cheese Shellfish

Visual analysis

The golden yellow color of this Blanc de Blancs makes us appreciate its light green reflections. Its lively and numerous chains of bubbles rise to the surface creating a beautiful halo of foam.

The visual presentation of this Cuvée is very dynamic.

Olfactory analysis

The first nose is open and expresses itself with some fullness. We perceive notes of lemon, vetiver, foliage and pineapple. When aired, the yellow flowers and honey add complexity and depth. This is a typical nose of the grape variety it represents, summery and slightly exotic. He seems to be in his prime.

Taste analysis

The first impact on the palate is frank and opens the tasting to a full-bodied wine. The effervescence and dosage blend nicely, generating a soft texture. This beautiful balance between consistency and effervescence, freshness and gluttony, pleasantly cheers us up to the finish.

The final

A very long finish (8 seconds of persistence), acidic (acid - sugar) and slightly savory. It accurately maintains the sensation of balance perceived on the palate and signs its origins with a slight minerality.

Verdict

This Cuvée Blanc de Blancs Premier Cru guides us to discover the Chardonnay of the heart of the Côte des Blancs. Fresh and balanced, it is expressed with elegance and precision.

Serving and food pairings

This Cuvée will be served in a very thin flute at a temperature of 8 ° C. Perfect to share with family and friends thanks to the pleasantness of its expression.

It can be paired with some ravioli or pasta with fish, a fish with butter or cream such as dogfish, plaice, or a fish mousse or fish terrine with mousseline sauce ...

