



# Sanchez - Le Guédard Grande Réserve Bio Magnum

Brut

Chardonnay 20% Pinot Noir 60% Meunier 20%

Vallée de la Marne - Cumières

Risotto Mushrooms risotto Mushrooms pasta Fish Fish oven Poultry White meat

## Visual analysis

The color of this Cuvée is nicely golden, "champagne" color. The effervescence, quite discreet, is released calmly and feeds a small bead of foam. This is a classic and peaceful visual presentation.

## Olfactory analysis

The first nose marks the good aging of the wines in the cellar by offering notes of pastries and hazelnuts. This first impression is accompanied by the pear, then with the aerating of flavors reminiscent of wheat, fresh mushroom, butter and later still red fruits. The whole is complex and particularly successful.

## Taste analysis

The initial impact on the palate is fresh and opens on a balanced mouth. The fluidity of the wine as well as its freshness are delicately accompanied by the tenderness of the effervescence. The whole is gently touched by the dosage and produces a soft and warm feeling that one could compare to cashmere.

## The final

The finish has a very good length (8 to 9 seconds), coupled with a finely limestone minerality. It leaves a refreshing feeling thanks to its little bit of bitterness.

## Verdict

Beautiful example of an accomplished Reserve. Complex and mature on the nose, dressed in a caressing effervescence and an accomplice dosage, this Champagne expresses itself with harmony.

## Serving and food pairings

This Cuvée will be perfect at 8 degrees temperature in a slender flute at the time of the aperitif. It can also be paired to the most tender textured dishes: veal, Bresse poultry, risotto, turbot, sole ...

