fier ce fît
CHAMPAGNE

Jean-Luc Gimonnet

Spécial Blanc Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis Premier Cru

Fish

Visual analysis

Bright in appearance with delicate pale golden reflections enhanced by subtle green highlights, this cuvée immediately stands out through its fine, lively and sparkling effervescence, sustaining an elegant mousse across the surface.
A youthful, vibrant and remarkably fresh presentation that immediately invites tasting.

Olfactory analysis

The first impression captivates with its unmistakable spring freshness. Notes of freshly squeezed citrus, fresh herbs and mint unfold harmoniously alongside delicate hints of butter, almond and sponge biscuit, creating an aromatic profile of remarkable elegance.
With aeration, a refined maritime character gradually emerges, revealing subtle saline notes, while further evolution in the glass brings delicate aromas of honey, thyme, rapeseed blossom, oregano, mimosa and freshly baked bread.
A vibrant, complex bouquet full of energy, evolving with exceptional precision and remarkable harmony.

Taste analysis

The opening is immediately vibrant, driven by crisp effervescence that brings rhythm and tension to the palate. This lively freshness carries the wine effortlessly through the entire tasting experience, revealing a beautifully integrated freshness and precision.
A delicate initial roundness quickly gives way to a pronounced saline character, creating impressive verticality, precision and a distinctive personality.
The texture, exceptionally fine and refined, recalls the lightness of linen, while the structure gradually gains depth without ever losing its freshness and momentum.

The final

Long and remarkably persistent, the finish impresses with its precision and vibrant tension.
Refined minerality is complemented by elegant salinity and delicate hints of fresh mint, extending the tasting experience with exceptional energy and finesse.

Verdict

Millésime 2010 *NR
Verticality, energy and remarkable precision define the identity of this Blanc de Blancs, where freshness, tension and refined salinity come together in a balance of rare intensity.

Ideal for contemporary seafood cuisine, it naturally complements raw fish, shellfish and dishes that celebrate pure maritime flavours.

Serving and food pairings

Served between 8°C and 10°C in a slender flute, this Blanc de Blancs fully expresses the purity of its structure and the precision of its aromatic profile.
Perfect from aperitif through to elegant seafood dining, it pairs beautifully with citrus-cured sea bass, firm-textured fish tartare, oysters, premium shellfish and other refined seafood dishes showcasing fresh, saline flavours.
For a more unexpected pairing, try it with wafer-thin slices of black radish, whose crisp texture beautifully enhances the wine's vibrant minerality.

Dosage: 4 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Monocru: Cuis
- Harvest: 100% 2010 Millésime *NR