



# Vincent Joudart Spécial Club 2011 Extra Brut

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Chardonnay 50% Pinot Noir 20% Meunier 30%

Côte des Blancs - Fèrebrianges

Shellfish Sea shell Risotto Mushrooms risotto Mushrooms pasta Fish with sauce Mushrooms

## Visual analysis

The beautiful green gold color of the Special Club Cuvée shows chains of slow and fine bubbles.

A light bead of foam on the top crowns this serene and accomplished presentation.

## Olfactory analysis

The first nose is very appetizing. Complex and racy, it reveals beautiful aromas of autolysis (brioche, cookie), crustaceans, melted butter and fresh giroles. The expression then takes us elegantly towards hazelnut and roasting.

A beautiful nose to let live for a while in the flute, for pleasure.

## Taste analysis

The initial impact on the palate is rather tender then the pretty body of the wine manifests itself. The mouth is at once full, airy, delicate, melted, palatable.

It produces a creamy texture, some buttered aromas, as well as a feeling of purity.

## The final

The finish is very long (more than 10 seconds of persistence) and delicate.

It enhances the lactic sensation discovered in the mouth with a hint of citrus.

The last note is frankly saline and appetites us.

## Verdict

The 2011 Special Club is a success! It is a complex and successful Champagne, full of freshness, tenderness, which reveals its identity with measure.

To share it with friends during a beautiful evening.

## Serving and food pairings

This Cuvée should be tasted in a well-rounded flûte, at 10 ° C temperature, or even more, but absolutely not less, you would miss it.

To accompany it to your table, there are two preferable products: langoustines and scallops. Lightly roasted in butter and garnished with mushroom (giroles, ceps). Or start preparing a sole meunière.

