



Grongnet Blanc de Blancs

Brut
Chardonnay 100%
Côte des Blancs - Étoges

Aperitif Oysters Shellfish Sea shell Parmesan cheese

Visual analysis

The effervescence is very fine and creates a nebula with seductive green highlights.
The presentation is poetic and expresses youth and dream.

Olfactory analysis

The first nose expresses itself gracefully. Some notes of white flowers and grapefruit adorn the mineral impression emanating from the flûte. We can speak of freshness, but above all of majesty.

After aeration, the fermentative character of the wine reveals aromas of ladyfingers coupled with a beautiful minerality.

Very fine and with an excellent air hold after twenty minutes, this Blanc de Blancs expresses itself in the register of elegance and delicacy.

Taste analysis

The initial impression on the palate is lively thanks to the frankness of the acidity and the exuberance of the effervescence. This dynamic will persist until the finish, with a nice bite. The dosage and vinosity hold back and let the Chardonnay return us to its terroir.

Slender and toned, at the tactile level, its texture reminds us of taffeta.

The final

Taut, straight, the long finish evokes chalk and minerality, thus perfectly prolonging the temperament and spirit of this Cuvée.

Verdict

An elegant, dynamic Champagne with character. This Cuvée full of vitality precisely defends the temperament of Côte des Blancs Chardonnay by inspiring a feeling of purity.

Serving and food pairings

In a slender flute and served 8 ° C, this Blanc de Blancs will be an excellent aperitif Champagne.

Its beautiful minerality and its texture of taffeta will allow it to hold the conversation in front of the products of the sea: a plate of shells, some oysters, seafood

Dosage : 8 g/l - 1re fermentation : Inox - Malo : Non - Monocru : Étoges - Vendange : 80% 2018