



## Grongnet Spécial Club 2015

Brut

Chardonnay 45% Pinot Noir 55%

Côte des Blancs - Étoges

Meat Vegetables Soft cheese (Brie)

### Visual analysis

The visual presentation of this Cuvée is fresh and suggests youth.

The colour is gold with slight green highlights. The effervescence, fine and regular, evolves slowly and feeds an elegant cordon of foam on the surface.

### Olfactory analysis

The first nose is distinct and shows the potential of the Cuvée.

Then, little by little, notes of butter are perceived, with almond and yellow flowers. The expression then becomes more intense with peach, cooked fruit and white pepper on an "undergrowth" background.

Here is a nose characterised by a fine temperament.

### Taste analysis

The initial impression on the palate is fresh and marked by a well-integrated effervescence. The palate is then fleshy, warm, and structured by a beautiful vivacity.

The sunny character of the vintage almost dispenses with the dosage, which is clearly in the background.

The quality of texture is evident, thanks to the wine's generosity and creamy effervescence. It reminds us of cashmere, soft and warm. Gradually, the rich, full-bodied character of the Cuvée becomes evident.

### The final

The finish is rich. Quite long (7-8 seconds of persistence), it is structured and warm. It finishes with a beautiful salinity that distinguishes the vintage.

### Verdict

This is a structured and noble Champagne, whose voluminous and warm character is typical of its year of birth, the 2015 vintage.

This Cuvée offers us a refined nose, still in the making, and a fleshy, caressing palate.

Still young, it shows its temperament and great potential.

### Serving and food pairings

Served in a wide flute at a temperature of 10 degrees, this Vintage 2015 goes well with tender and voluminous dishes such as fresh pappardelle and ravioli with sauce, fish or meat pies, vegetable flans and creamy cheeses...

Dosage : 7 g/l

-1st fermentation :

Fût (18% Chardonnay ;12% Pinot Noir)

Inox (27% Chardonnay ; 43% Pinot Noir)

- Malo : No

- Monocru : Étoges

- Harvest : 100% 2015