



## Thierry Bourmault Silver Class Premier Cru

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

Aperitif Pizza Fish Vegetables Goat cheese

### Visual analysis

The colour of this Cuvée, light gold with green highlights, is dynamic and fresh.  
The effervescence is lively and abundant and creates a magnificent halo on the surface.

### Olfactory analysis

The first nose immediately offers us a sensation of purity.  
Yellow flowers, almonds, pollen, grapefruit and lemon combine to produce the effect typical of the Chardonnay grape variety in this region (Cuis Premier Cru - Côte des Blancs). Bread and iodine are the base notes.  
The whole is particularly summery. With aeration, it is enriched with scents of nougat and honey.  
It is an elegant nose, emblematic of Chardonnay, perfectly reflecting its terroir of birth.

### Taste analysis

The first impression on the palate is tonic, on the tip.  
Then the wine quickly becomes smooth and delicate.  
The effervescence becomes creamy with the small dosage that accompanies its balance and brings volume and savouriness to the scents of iodine and brioche. The nice acidity sets the pace and makes perception more fluid.  
The whole produces a fresh, fluid and delicate texture, in a word, silky.

### The final

The beautiful length of the finish, 8 seconds of persistence, guarantees the freshness and savouriness of the Cuvée thanks to a lively and finely saline sensation.  
The final impression is salty-sweet.

### Verdict

Fresh and creamy, elegant and savoury, it proves to be an emblematic Champagne that knows how to combine spirit and tastiness.  
A magnificent example of a Blanc de Blancs from the Côte des Blancs, that offers us the heart of its splendid terroir.

### Serving and food pairings

You can serve this Cuvée as an aperitif of course, for a festive moment or as an after work drink.  
It can be paired with "maritime" dishes and tender textures. Try toast with salmon cream or an orange braised endive pie, a pizza topped with tomato, artichoke and mozzarella or a goat cheese that is not overdone.  
For serving, 8 degrees and a slender flute will be perfect.

Dosage: 5 g/l  
- 1st fermentation: 40% Foudre - 60% Inox  
- Malolactic: Yes  
- Monocru: Cuis  
- Harvest: 70% 2023 - 30% Réserve