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CHAMPAGNE

Thierry Bourmault

Les Côtes aux Vents Premier Cru Parcellaire

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

Shellfish Sea shell Foie gras Hams

Visual analysis

The clear yellow colour is enhanced by luminous golden reflections and the fine bubbles generate a sparkling effervescence.
The visual presentation is rich and refined.

Olfactory analysis

The first nose is lively and savoury, appetising. It opens with notes of brioche, vanilla, and scents of bergamot, melted butter and cooked pear.
After aeration, the expression becomes more balsamic with resin and thyme, on a slightly smoky background, but the tastiness is still present with panettone and candied cherries.
We are in summer, between kitchen and orchard. After ten minutes in the glass, the wine holds up very well and shows us its great potential.

Taste analysis

The first impression on the palate is fresh, then the wine imposes its beautiful structure. The acidity accompanies us throughout the tasting, supported by a very elegant tannic structure.
The beautiful structure allows the effervescence to merge into the body of the wine. Thus the Cuvée acquires a certain body, well supported by its tannic structure and with aromas of ladyfingers and roasting.
The whole generates a fairly soft and enveloping texture (cashmere-like), thanks mainly to the its 'creaminess'.

The final

The finish is a close continuation of the previously mentioned.
Long (7-8 seconds), it gives us aromas of 'toastiness', vanilla and cooked fruit. It then offers us soft tannins that give it depth.

Verdict

This Cuvée asserts a confident, contemporary style, where freshness, structure and precision come together in perfect balance.
It is a Champagne of character and substance, crafted for those who appreciate wines with depth, personality and a distinctive signature, capable of evolving gracefully over time.
It will appeal to discerning Champagne lovers and, even more so, to those seeking new sensations, away from the most classical codes, in a distinctly modern and refined register.

Serving and food pairings

This Champagne expresses its full character when served at 10 °C, in a wine glass, an essential condition for allowing its aromatic complexity and the finesse of its texture to unfold.
At the table, it finds a natural harmony with warm dishes based on shellfish, such as spaghetti with vongole, lightly seared scallops or a seafood risotto, where its tension and precision accompany the savoury character of the dish.
It also pairs with surprising balance with a foie gras mi-cuit, as well as with great cured hams — Italian such as San Daniele and Parma, or Spanish like Jamón Ibérico de Bellota and Jamón Serrano — all capable of enhancing its depth of flavour.
It is best to avoid green leafy vegetables, which do not sit comfortably alongside the tannins of Champagne.

Dosage : 2 g/l
- 1st fermentation: Fûts 100%
- Malolactic: Yes
- Monocru: Cuis
- Single parcel: Les Côtes aux Vents
- Harvest: 100% 2019