



Thierry Bourmault Grand Eclat Premier Cru

Extra Brut
Chardonnay 60% Pinot Noir 40%
Côte des Blancs - Cuis Premier Cru

Aperitif Shellfish Sea shell Fish carpaccio Vegetables Goat cheese

Visual analysis

The colour is clear with light blond highlights. The effervescence is very regular and creates a beautiful halo of bubbles. A presentation that is both classic and bewitching.

Olfactory analysis

The first nose is pleasantly fresh, almost lively, with citrus notes. It is then enriched with notes of almonds and vegetal aromas, lightly adorned with roots. Aeration brings a note of iodine, but the expression remains very stable. The nose is elegant and fresh, very spring-like.

Taste analysis

The attack is very delicate, lively and at the same time savoury. We then note a nice sugar-acid balance that enhances the wine's fluidity without weighing it down. The whole is airy and caresses the palate. Enveloping and appetising, the Cuvée has a texture as soft and warm as wool.

The final

The finish is on the tip and offers us has a note of chalky minerality. It gently prolongs the aromatic perception with apple and almond flavors.

Verdict

A festive Champagne! With a perfect balance, airy yet savoury, it elegantly develops its fluid and seductive character. An ideal aperitif to start a fine evening or for an after-work drink with friends or colleagues.

Serving and food pairings

Served at 8°C in a slender flute to preserve its aperitif spirit, this Champagne can be paired with plain gougères, carrot or celery purée verrines, a tomato mozzarella salad with balsamic vinegar, scallops in carpaccio, crab and granny Smith toast, ceviche, fish carpaccio with lime... or fresh goat's cheese.

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