fier ce fît
CHAMPAGNE



T. Bourmault

Cuvée William's Prestige Grand Cru

Extra Brut
Pinot Noir 100%
Montagne de Reims - Verzy Grand Cru

Risotto Pasta White meat Mushrooms Truffles

Visual analysis

The beautiful presentation of this Cuvée suggests freshness and elegance. The hue is gold-pink and the numerous, rapid chains of bubbles create a fine, white halo on the surface.

Olfactory analysis

The first aromatic impression is very expressive. It emanates richness with notes of white fruit and autolysis characters such as brioche.
After a few moments, we perceive more exotic and honey notes. The nose remains fresh, but becomes deeper and richer. Perhaps even some white chocolate.
After ten minutes in the glass, the 'air-hold' is excellent, the wine does not leak and confirms its excellence.

Taste analysis

The first impression on the palate is soft. The wine then appears full-bodied and graceful. Each element finds its place and the character of the Cuvée oscillates between freshness, texture and savouriness.
The aromatic expression rotates towards pear Charlotte and almonds. The overall texture is creamy and suggests a nice cotton.

The final

The finish is clean, savoury (acid and sweet) and long (about 8 seconds).
It ends with great harmony and the wine fades as it came, gently.

Verdict

Vintage 2021 *NR
This Cuvée is perfectly balanced and offers us a very elegant image of Pinot Noir.
It is a very refined Champagne, evoking a feeling of grace. It is a seductive wine, with an enjoyable and fresh character that will fascinate the most demanding.

Serving and food pairings

Serve this Champagne at a temperature of 10° and in a fairly rounded flûte.
At the table, it pairs perfectly with refined first courses such as tagliatelle with truffle cream, truffle risotto, linguine with porcini mushrooms, or vegetable ravioli.
Honey-glazed chicken puffs or a roast pork with plums or a roasted capon with chestnusts would make equally intriguing pairing options.

Dosage: 5 g/l
- 1st fermentation: 100% Inox
- Malolactic: Yes
- Monocru: Verzy
- Harvest: 100% 2022 Millésime *NR