fier ce fît
CHAMPAGNE



Grongnet
Tradition

Brut
Chardonnay 33% Pinot Noir 33% Meunier 33%
Côte des Blancs - Étoges

Aperitif Dinner aperitif Seafood Shellfish Pasta Pizza Fish

Visual analysis
A luminous straw-yellow hue, enhanced by delicate golden reflections, lends this cuvée an elegant and inviting appearance.
The brilliance of its colour and the gentle movement of the effervescence create a captivating first impression, offering an enticing glimpse of the freshness and distinctive personality of this Champagne.

Olfactory analysis
The bouquet opens with appealing intensity, bringing together the inviting fragrance of freshly baked baguette, the mellow sweetness of baked apple and the vibrant nuances of candied citrus peel.
A captivating first impression, in which fruit and freshly baked bread intertwine effortlessly, creating a generous and beautifully defined aromatic expression.
As the wine opens up, elegant notes of almond and toasted hazelnut emerge, reflecting its maturation in the cellar, while a delicate hint of raspberry preserves the brightness of its fruit character.
After a few minutes in the glass, the bouquet gains depth and reveals a more distinctive personality. Subtle nuances of rhubarb and nutmeg introduce an intriguing interplay of vegetal and spicy notes, adding further dimension to its aromatic profile.
Given more time, the wine unveils a more mature expression, with evocative hints of ratafia and caramelised sugar enriching its complexity.
This gradual evolution, from the freshness of its opening aromas to deeper, more enveloping nuances, gives Champagne a particular charm, rewarding those who take the time to explore its many layers.

Taste analysis
The attack is supple and generous, immediately enlivened by an exuberant effervescence that brings energy and vibrancy to the palate.
Freshness, precise and pleasantly incisive, intertwines with the wine's vinous depth and generous body, creating a harmonious balance between roundness and character.
As the tasting unfolds, the wine reveals a more assertive structure than its initial softness might suggest. The palate gradually gains firmness, while a subtle, refreshing bitter nuance introduces a delicate contrast that enhances the overall sense of vitality.
The texture evolves from an initially rounded, supple and enveloping sensation towards greater definition and structure.
This interplay between generosity and tension lends depth to the palate, without diminishing the wine's approachable nature or its immediate appeal.

The final
The finish offers pleasing persistence and beautifully defined freshness.
Delicate notes of apple and freshly baked bread linger on the palate, accompanied by a subtle mineral character that brings precision and definition to the closing impression.
A gentle underlying tension lends lightness and vitality, leaving the palate refreshed and beautifully balanced, with an inviting desire for another sip.

Verdict
A Champagne of vibrant and distinctive character, captivating in its wealth of aromatic nuances and the delightful interplay between softness and structure.

Beautifully balanced and versatile, it reveals a natural gastronomic appeal, from elegant aperitifs to the most refined seafood dishes.

Serving and food pairings
Best served at 8°C in a slender Champagne flute, allowing its lively effervescence and refined aromatic expression to shine.
As an aperitif, it makes an elegant and versatile companion to a selection of delicate savoury bites. Crab tartlets with lemon and fresh herbs, smoked salmon blinis with crème fraîche, or light prawn and herb pastries complement its freshness and subtle

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bakery notes, creating a delightful introduction to the tasting.
At the table, its appealing vinosity and texture, initially supple before becoming more structured, make it particularly well suited to seafood dishes that combine freshness with delicate richness.
It pairs beautifully with linguine alle vongole, grilled razor clams with garlic and parsley, or pan-seared scallops with a silky leek fondue.
The wine's vibrant character enhances the natural salinity of the shellfish, while its generous body complements their distinctive textures.
For a more elaborate dining experience, grilled langoustines with a delicate citrus butter, sea bass with a light ginger and lemongrass sauce, or a Mediterranean seafood risotto with saffron offer particularly refined pairings.
These dishes bring together aromatic subtlety, freshness and depth of flavour, allowing the Champagne's complexity, balance and lively elegance to unfold throughout the meal.

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Étoges
- Harvest: 80% 2022 - 20% Réserve