



## Grongnet Tradition

Brut

Chardonnay 33% Pinot Noir 33% Meunier 33%

Côte des Blancs - Étoges

Aperitif Seafood Pasta Pizza

### Visual analysis

The Cuvée, of a fairly light straw yellow color, is animated by bubbles that form a small halo of foam on the surface. The general presentation is very classic, very Champagne.

### Olfactory analysis

At first glance, the nose is sufficiently aromatic and is expressed by notes of baguette, baked apple and candied citrus.

With aeration, aromas of aging in the cellar reveal themselves like almond or toasted hazelnut, but the wine retains fruit, with a note of raspberry.

After ten minutes in the glass, the wine takes on more character. For example, it exudes aromas of rhubarb and nutmeg.

This Cuvée Tradition is quite complex, it delicately expresses its temperament.

After thirty minutes in the flute, the expression becomes more tertiary, notes of ratafia and cooked caramel.

### Taste analysis

The initial impression on the palate seems supple, but it is energised by an exuberant effervescence.

The freshness of the wine, with a good bite, blends harmoniously with its vinosity and full-bodied character.

The dosage is responsible for making the connection between all the parts because behind this balance, one presses the firmness of the wine as well as a small refreshing note.

### The final

Long and well-defined, it reveals elegant notes of apple and baguette, accompanied by a refined minerality. The finish, precise and vibrant, lingers on a final fresh and citrusy touch.

### Verdict

Pleasant and well-balanced, with a subtle baroque touch that enhances its character. Its ovoid shape and initial impression of lightness conceal a surprising palate, where the texture unfolds with a seductive and enveloping intensity, delivering a refined and harmonious persistence.

### Serving and food pairings

It will be better to serve this Cuvée at a temperature of 8 ° C in a well slender flute.

Excellent as an aperitif, it will also match with shellfish, such as scallops or clams, with pasta with fish or seafood sauce.

Dosage: 8 g/l

- 1st fermentation: Inox

- Malolactic: No

- Monocru: Étoges

- Harvest: 80% 2021 - 20% Réserve