



Vix-Bara  
**Blanc de Blancs**  
**Parcelle**

Extra Brut  
Chardonnay 100%  
Côte des Blancs - Étoges

Aperitif Oysters Fish carpaccio

### Visual analysis

This Cuvée has a straw-yellow colour with green highlights.  
Very bright, it has a sparkling effervescence that generates a fine chain of foam on the surface.  
The presentation is youthful and appetising.

### Olfactory analysis

The first nose is ultra-springlike.  
We can perceive scents of citrus fruits, herbs and fresh mint, against a background of butter, almond and ladyfingers.  
After aeration, the expression is more maritime and iodized.  
On warming, the wine takes on more tertiary notes (honey, thyme, rape, oregano, mimosa, bread).  
The nose is complex and lively, endowed with extraordinary energy.

### Taste analysis

The attack is tonic and marked by crisp bubbles.  
The acidity immediately sets the pace and will accompany us to the finish, making us appreciate its 'bite' in the middle of the palate. At this stage, a slight hint of dosage quickly gives way to a strong saline sensation.  
A general impression of verticality and vigour emanates from the whole, with a particular grain suggesting the texture of linen.  
The wine then takes on a slightly full-bodied character and continues straight through to the finish.

### The final

The finish is long (8 seconds of persistence), but above all well chiselled.  
Very firm, it reveals a nice saltiness enhanced by a menthol note.

### Verdict

Certified Organic Cuvée  
Millésime 2019 \*NR  
Perfect as a refined aperitif, this organic Cuvée beautifully enhances briny oysters, citrus fish carpaccio and delicate seafood dishes.

Taut, vibrant and luminous, it reveals the full freshness and minerality of Chardonnay with pure, refined elegance.

### Serving and food pairings

This Cuvée should be served at a temperature between 8 and 10 degrees, no more, in a slender flute to preserve its balance.  
It is best served with fresh and maritime dishes: tartare or carpaccio of fish with firm flesh (mullet, monkfish, gilthead bream, etc.) and a citrus fragrance, or oysters from the open sea and well iodized.  
Also, to be tried as an aperitif, for example, with an excellent black radish or some crunchy crudités.

Certified Organic Cuvée  
Dosage: 4 g/l  
- 1st fermentation: Inox 100%  
- Malolactic: No  
- Monocru: Étoges  
- Single Parcel: Le bois des gouffres and Les Chênes  
- Harvest: 100% 2019