



Grongnet Carpe Diem Extra Brut

Extra Brut

Chardonnay 50% Pinot Noir 20% Meunier 20% Other vines 10%
Côte des Blancs - Étoge

White meat

Visual analysis

The colour of this Cuvée Carpe Diem Extra Brut is intense and golden to perfection. It sparkles calmly under the effect of an extremely fine and slow effervescence. The foam halo is perfect and the whole is very appetizing.

Olfactory analysis

The first nose confirms this impression. The cooked fruit, the honey, the pralines, the caramel and the melted butter give an appetizing and accomplished character to the wine. After a few moments the expression becomes more elegant, balsamic and mineral. Later still we perceive the white pepper.

Complex and mature, this nose is among those with the most character in the Champagne panorama.

The excellent air tightness after thirty minutes, quince and spices, testify to its excellence and its potential.

Taste analysis

The initial impression on the palate is lively, taut, with good minerality and abundant effervescence. The wine balance manifests itself immediately with a nice slightly acidity and a full and enveloping vinosity.

The dosage absence perfectly shows the internal structure of the wine. This is expressed without frills and offers us a fluid and noble texture.

A magnificent palate, fresh and vinous, without concessions and fully aromatic.

The final

The aftertaste leads us to the aromas of morels, honey and milk caramel, in a savory finish of an impressive length, more than 10 seconds of persistence.

Verdict

This Cuvée Carpe Diem Extra Brut is a Champagne masterpiece!

It is an aromatic and complex wine, with a pure and structured palate and a beautiful finish.

Serving and food pairings

This Cuvée Carpe Diem Extra-Brut will prefer a flute with a large glass or a wine glass to be able to express itself at ease. The optimal temperature for serving will be 10 °C.

At the aperitif, served alone, it will satisfy true amateurs without problems.

A little more inclined towards the land than towards the sea, all white animal flesh will suit him: poultry and veal in priority.

- Dosage: 4 g/l
- 1st fermentation: Foudre
- Malolactic: No
- Monocru: Étoge
- Harvest: 80% 2018 - 20% Réserve
- 10% others cépages: Arbane, Petit Meslier, Pinot Blanc, Pinot Gris