fier ce fît
CHAMPAGNE



Grongnet

Carpe Diem
Extra Brut

Extra Brut
Chardonnay 50% Pinot Noir 20% Meunier 20% Other vines 10%
Côte des Blancs - Étoges

Aperitif Risotto White meat Mushrooms

Visual analysis

The deep, luminous golden colour reveals a beautiful richness, brought to life by exceptionally fine, slow-rising bubbles.
A delicate, persistent ring of mousse completes an appearance of understated elegance.
A refined and inviting first impression, hinting at the complexity of the Champagne.

Olfactory analysis

The nose opens with a rich, mature bouquet of enticing, indulgent aromas. Cooked fruit, honey, praline, soft caramel and melted butter come together in a generous, beautifully rounded expression.
As the Champagne opens up, the aromatic profile becomes more restrained and sophisticated, revealing balsamic and mineral nuances, complemented by a subtle hint of pepper. Further time in the glass brings notes of quince paste and delicate spices.
A distinctive and beautifully layered bouquet, where aromatic maturity, minerality and precision come together with effortless elegance.

Taste analysis

The opening is lively and taut, with energetic effervescence and vibrant freshness bringing immediate vitality to the palate.
As the wine unfolds, it reveals generous structure and vinous depth, maintaining a finely judged balance between richness and tension. The palate is concentrated and beautifully defined, with a tightly woven, refined texture that lends character and distinction.
A Champagne of remarkable clarity and individuality, where aromatic depth and freshness are expressed with precision and elegance.

The final

The finish is exceptionally long and expressive. Nuances of morel mushrooms, milk caramel and honey emerge, accompanied by an increasingly pronounced salinity that carries the flavours through to a lingering conclusion.
A profound, savoury and mineral finish, leaving a remarkable impression of purity and precision.

Verdict

Extra Brut Carpe Diem is a Champagne of exceptional character, combining remarkable aromatic complexity with a structured, beautifully pure palate and a finish of outstanding elegance and persistence.

With a distinctly gastronomic personality, it favours the flavours of the land over those of the sea, pairing beautifully with poultry, mushrooms and roasted meats. Equally captivating enjoyed on its own.

Serving and food pairings

Serve at around 10°C in a generous tulip-shaped glass, allowing its aromatic complexity and structure to reveal themselves fully.
At the table, herb-roasted chicken with crisp, golden skin makes a particularly appealing pairing. The succulent meat complements the Champagne's vinous depth, while its freshness provides a beautiful counterpoint to the richness of the dish.
Equally compelling is roast veal with porcini mushrooms, whose earthy flavours echo the deeper nuances of the bouquet, bringing out the wine's structure and remarkable persistence.
For a vegetarian option, saffron risotto offers an elegant match. The creamy texture of the rice and the delicate fragrance of saffron complement the Champagne's structure, while its freshness and salinity bring poise and balance to the pairing.

Dosage: 4 g/l
- 1st fermentation: Foudre
- Malolactic: No
- Monocru: Étoges
- Harvest: 80% 2019 - 20% Réserve
- 10% others cépages: Arbane, Petit Meslier, Pinot Blanc, Pinot Gris