fier ce fît
CHAMPAGNE



T. Bourmault

Extra Brut Premier Cru

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Chardonnay 100%
Côte des Blancs - Cuis Premier Cru

Aperitif Seafood Shellfish Sea shell Fish Vegetables

Visual analysis

A light golden yellow color, with lovely green highlights. The fine bubbles give a regular, restrained effervescence.
The presentation evokes serenity and spring.

Olfactory analysis

The first nose plunges us into the heart of summer. Fleshy fruit aromas, powdery yellow flowers and bread dough, on a slightly smoky, musky background.
On aeration, butter, honey and baguette come to the fore, adding further depth. The nose is classic and complex.
Fruit aromas (freshness), autolysis (cellar ageing) and tertiary aromas (ripeness) all come together, demonstrating the equally accomplished character of this Cuvée.

Taste analysis

The attack on the palate is both round and lively, with a well-presented effervescence, then the wine becomes more bodied.
Warm and structured by its acidity, it reveals a beautiful dynamic. The effervescence adds volume and generates a texture suggestive of wool.
The whole gradually becomes more fluid, with aromas of lemony butter.

The final

The finish, warm and mischievous (with a light bite), is also long (8 seconds of persistence), revealing a chalky minerality adorned with a hint of saltiness.
The wine fades on a note of lemon and damp limestone.

Verdict

This Cuvée reveals a dynamic, generous Champagne, surprisingly rich despite the absence of dosage.
With its refreshing rustic profile, it offers a seductive and captivating wine, demonstrating an elegant balance between liveliness and deliciousness.

Serving and food pairings

This Cuvée should be enjoyed in a slender flute at 8°c temperature, to preserve its petulance and dynamism on the palate.
Try it as an aperitif with black radish.
It also goes well with raw vegetable verines. At the table, it is at its best with fish or shellfish carpaccio, or grilled fish.

Dosage: 1 g/l
- 1st fermentation: 40% Foudre - 60% Inox
- Malo: Yes
- Monocru: Cuis
- Harvest: 70% 2023 - 30% Réserve