fier ce fît
CHAMPAGNE

Grongnet
Spécial Club 2018

Brut
Chardonnay 45% Pinot Noir 55%
Côte des Blancs - Étoges

Seafood Pasta Ravioli Fish Meat Vegetables Parmesan cheese Soft cheese (Brie)

Visual analysis

The visual presentation of this Cuvée is magnificent.
Its golden color is tinged with light green highlights, with a fine, regular and slow effervescence which creates a fine cordon of foam on the surface.

Olfactory analysis

The first nose is expressive, marked by foliage and pain au lait.
Gradually, the lactic character asserts itself. Buttery notes are enhanced by grilled almond and a hint of jasmine notes.
With aeration, the expression deepens into pear, with an iodized background.
The nose is open, yet subtle. It slowly opens up to maturity.

Taste analysis

The palate is full, rich and marked by a well structured effervescence.
It is full bodied, warm and well accompanied by the dosage that envelops the effervescence.
The warm character of the Cuvée reveals itself with a texture suggestive of cashmere.

The final

The finish is highly aromatic and long (over 10 seconds of persistence). It is also savory, offering a fine balance of acid and sugar, with a saline note.
It ends on a mineral note with a subtle earthiness typical of the year.

Verdict

This rich complex Champagne shines with its generous, warm character, subtly balanced by eloquent mineral notes.
Currently in its adolescent phase, it reveals an ageing potential of around ten years, promising a fascinating evolution.

Serving and food pairings

The style of this Cuvée will be preserved in a well-curved flute or wine glass and at 10 degrees temperature.
This 2018 vintage will delight in the company of soft dishes such as quenelles and ravioli in sauce, fish or meat pâtés, vegetable flans, as well as creamy cheeses.
Its sapidity, with the four flavors, makes a good pairing for buffets and picnics.

Dosage : 7 g/l
-1st fermentation :
Fût (18% Chardonnay - 12% Pinot Noir)
Inox (27% Chardonnay - 43% Pinot Noir)
- Malolactic : No
- Monocru : Étoges
- Harvest : 100% 2018