fier ce fît
CHAMPAGNE



Grongnet

Carpe Diem
Rosé de Saignée

Extra Brut
Pinot Noir 50% Meunier 50%
Côte des Blancs - Étoges

Fish Meat Vegetables

Visual analysis

Its striking, luminous ruby colour immediately catches the eye with remarkable depth and brilliance, even lending a delicate tint to the mousse as the Champagne is poured. Once in the glass, the effervescence becomes more discreet, forming a fine, persistent ring of bubbles at the surface.
A spectacular first impression that hints at the distinctive personality of this Champagne.

Olfactory analysis

The nose is expressive, vibrant and beautifully layered, revealing a generous spectrum of woodland berries. Strawberry and raspberry mingle with blackcurrant, followed by delicate hints of blackberry and blueberry, creating an enticing impression of fresh, succulent fruit.
A subtle, indulgent quality adds to its appeal, while aeration gradually reveals liquorice and delicate spice, bringing further depth and complexity.
The result is a rich, distinctive aromatic profile in which the generosity of the fruit is matched by remarkable freshness, energy and precision.

Taste analysis

The opening is supple and inviting, with the wine's generous body gradually taking precedence over the fine, understated effervescence.
Freshness runs through the palate, while a delicate tannic structure lends definition and poise.
The texture is wonderfully soft, rich and velvety, yet retains an unmistakable sense of refinement. Notes of strawberry and blueberry unfold across the palate, enhancing the wine's fruit expression and vinous character.

The final

The finish is long, complex and beautifully sustained. Freshness and fine tannins carry the flavours forward, as the fruit develops greater depth, revealing subtle nuances of black cherry.
An intense, precise finish that retains its energy and tension to the very last sip.

Verdict

A Rosé de Saignée with remarkable personality, combining the intensity of woodland berries with genuine vinous depth and a surprisingly luxurious, velvety texture. Powerful and generous, yet beautifully poised, it brings together freshness, precision and an exceptional delicacy on the palate.

A Champagne with a distinctly gastronomic spirit, equally at home alongside meat, richly flavoured fish and delicately spiced dishes.

Serving and food pairings

Serve at around 10°C in a tulip-shaped glass to bring out its aromatic intensity, vinous depth and beautifully velvety texture.
At the table, its structure makes it an excellent partner for sesame-crusted beef tataki, where the succulence of the meat is balanced by the Champagne's freshness and fine tannins.
For seafood, lightly seared tuna with confit tomatoes and Taggiasca olives makes an elegant pairing, the richness of the tuna complementing the Rosé's vinous character.
For a vegetarian alternative, roasted aubergine with confit tomatoes and a silky chickpea and sesame cream offers a lovely interplay of richness and freshness. Alternatively, roast pork with ginger and aromatic spices brings a more adventurous, gently spiced dimension to the pairing.

Dosage: 4 g/l
- 1st fermentation: Inox
- Malolactic: No

- Monocru: Étoges
- Harvest: 100% 2022