



Sanchez-Le Guédard
Spécial Club 2016
Clos Sainte Hélène
Premier Cru
Parcellaire

Extra Brut
Pinot Noir 100%
Montagne de Reims - Cumières Premier Cru

Visual analysis

The colour, a fine gold delicately tinged with pink, reveals both the maturity of the cuvée and the imprint of Pinot Noir. The effervescence, fine and continuous, unfolds in lively bubbles that sustain an elegant bead of mousse.

The overall impression is one of richness and brilliance.

Olfactory analysis

The first aromas open on stewed fruit, freshly baked bread, exotic nuances and acacia honey.

With aeration, notes evocative of late summer emerge: dry hay, fully ripe plums, damp earth after rainfall, and a memory of dying embers.

With time, the aromatic profile gains in complexity, revealing floral hints of jasmine and delicate sweetness reminiscent of nougatine.

Taste analysis

The attack is fresh and vibrant. The vinosity and tension of this Millésime then assert themselves with authority, while the effervescence melds harmoniously into the body of the wine, unveiling a muscular, saline structure.

The texture, firm yet refined, elongated and delicately crisp, recalls the finesse of the most precious taffetas.

The final

The finish is long (over 10 seconds of persistence), precise and incisive, carried by marked sapidity and enlivened by vibrant saline notes, before fading into elegant accents of cocoa.

Verdict

Born of the 2016 harvest, an intense and concentrated vintage, this Millésime combines maturity and depth with energy and finesse.

A Champagne of great purity and gastronomic seduction.

Serving and food pairings

Best served in a generous wine glass at 12 °C, allowing the wine to express its full complexity. As an aperitif, it pairs gracefully with toasted almonds or soft focaccia scented with black tea.

At table, it reaches its full dimension alongside structured fish dishes with sauce – from sea bass all'acqua pazza to turbot with citrus, or John Dory baked with porcini mushrooms. It also enhances with equal authority noble white meats such as veal fillet with Mediterranean herbs, roasted capon with fine herbs, or fresh tagliolini with truffle.

Cheeses and desserts, however, should be avoided, so as not to compromise its final elegance.

Certified Organic Cuvée

Dosage: 4 g/l

- 1st fermentation: Inox 100%

- Malolactic: Yes

- Monocru: Cumières

- Single parcel: Clos Sainte Hélène

- Harvest: 100% 2016