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CHAMPAGNE



Sanchez-Le Guédard

Spécial Club 2016
Clos Ste Hélène
Brut Nature
Premier Cru
Parcellaire

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

Dinner aperitif White meat Red meat Mushrooms Truffles Parmesan cheese

Visual analysis

The luminous golden colour, with the faintest hint of pink, is animated by a fine, gentle effervescence that forms an elegant and persistent ring of mousse.
The overall impression is immediately one of richness, maturity and elegance.

Olfactory analysis

The first impression is intense, generous and enticing, with aromas of stone fruit, raspberry, toasted almond and spices.
With aeration, the bouquet gains in depth and complexity: candied fruit and delicate notes of fruit liqueur emerge, followed by more autumnal nuances of woodland and porcini mushrooms.
As the wine opens in the glass, the aromatic profile retains its precision and intensity, revealing balance and remarkable evolving complexity.

Taste analysis

The opening is broad, accompanied by a particularly delicate effervescence. The vinous character of the Pinot Noir emerges immediately, supported by a fresh, precise tension that brings rhythm and balance to the palate.
Gradually, the palate becomes more focused and the minerality gains in intensity. The texture evolves too: initially soft and enveloping like velvet, it becomes firmer and more structured, eventually evoking the weave of denim. This distinctive dual texture gives the Champagne a particularly recognisable personality. Notes of honey, dried fig and cooked pear accompany this evolution, adding depth and maturity to the whole.

The final

The finish is exceptionally long, intense and deeply mineral.
The texture gains in substance, accompanied by maritime nuances reminiscent of seashells, while a pronounced salinity extends the persistence and brings the tasting to a close with character and precision.

Verdict

A Brut Nature 2016, pure Pinot Noir of remarkable personality, complexity and depth, in which vinous character, freshness and minerality achieve a beautifully precise balance. On the palate, its distinctive dual texture is particularly striking, evolving from the softness of velvet to the firmer structure of denim, before culminating in an intensely mineral and saline finish.

Its structure and depth make it a decidedly gastronomic Champagne, ideally suited to veal, duck, mushrooms and mature cheeses.

Serving and food pairings

Serve between 10 and 12°C in a generous, well-shaped flute or a white wine glass, allowing the vinous character of the Pinot Noir, its aromatic complexity and evolving texture to reveal themselves fully.
As an aperitif, 24-month-aged Parmigiano Reggiano pairs beautifully with the Champagne's structure and mineral depth.
At the table, its structure is a wonderful match for veal fillet with a porcini cream sauce, where the tenderness of the meat complements the Champagne's autumnal nuances. Equally compelling is glazed duck breast, whose richness is beautifully balanced by the wine's freshness, minerality and pronounced salinity.
For a more relaxed dish, roast chicken with mushrooms and aromatic herbs brings out its mature, enveloping character.

Dosage: 0 g/l
- 1st fermentation: Inox 100%
- Malolactic: Yes
- Monocru: Cumières
- Single parcel: Clos Sainte Hélène
- Harvest: 100% 2016