



Charles-Henri Dupont
Blanc de Blancs
Premier Cru

Brut

Côte des Blancs - Vertus Premier Cru

Aperitif Sea shell Foie gras Fish Goat cheese

Visual analysis

The deep, luminous yellow hue is enhanced by delicate green highlights. Fine, lively effervescence animates the glass with a myriad of bubbles, forming an elegant and persistent ring of mousse.

From the very first glance, this Champagne conveys a sense of fullness, maturity and generosity.

Olfactory analysis

The first impression is intense and mature, dominated by notes of toasted bread, acacia honey and melted butter. With aeration, nuances of grape must and sweet spices emerge as the bouquet gradually gains in depth.

More mineral and marine notes then appear, with a distinctive suggestion of shellfish shells, bringing a saline complexity that contrasts elegantly with the initial richness.

Taste analysis

The opening is creamy, broad and generous. Remarkable savoury intensity is underpinned by vibrant freshness, balancing the richness of the wine and creating an enticing interplay between volume and tension.

The fine, perfectly integrated effervescence accompanies the palate without ever dominating it. A more pronounced salinity emerges through the mid-palate, adding depth and definition.

The texture then takes on a distinctly tactile quality, evoking the softness and substance of wool: an enveloping and singular sensation that gives this Champagne an immediately recognisable personality.

The final

The finish is long, mouth-watering and intensely savoury. Freshness and salinity linger on the palate, leaving it vibrant and naturally inviting another sip.

Verdict

A mature, generous and irresistibly gourmand Champagne, with an enveloping texture reminiscent of wool, where aromatic richness, freshness and salinity achieve a particularly compelling balance.

Its natural gastronomic character makes it an excellent partner for foie gras, scallops and shellfish, as well as refined dishes built around elegant sweet-and-savoury contrasts.

Serving and food pairings

Serve between 8 and 10°C in a gently rounded flute to reveal its aromatic intensity, pronounced savoury character and distinctive texture.

As an aperitif, its creamy texture pairs beautifully with gougères and delicate canapés topped with foie gras, hummus or aubergine purée.

At the table, its saline character finds a natural affinity with scallops in puff pastry and refined shellfish dishes.

For a more gastronomic pairing, its balance of richness, freshness and salinity lends itself particularly well to sweet-and-savoury combinations: salmon with orange beurre blanc, sea bass with mango and passion fruit, or monkfish with sweet potato and lemon purée.

Dosage: 7 g/l

- 1st fermentation: Inox

- Malolactic: Oui

- Monocru: Vertus Premier Cru

- Harvest: 2022 - 36% Réserve