



# Jean Larrey Blanc Intégral Nature

Brut Nature

Chardonnay 100%

Côte des Blancs - Villenauxe la Grande et Montgenost

Aperitif Caviar Oysters

## Visual analysis

The very subtle color of this Cuvée suggests a nice freshness. The lively effervescence feeds a small chain of very white foam on the surface. The general presentation of this Nature is dynamic and modern.

## Olfactory analysis

The first olfactory impression is discreet and leaves the effervescence tickle our olfactory lashes. After a few moments the nose opens up to fresh citrus juice, apple and ripe wheat. Later on there are scents of spoon cookies, baguette bread, fresh honey, fresh almonds and acacia. It is a slightly shy nose, still a teen-ager, which requires attention but it expresses itself with a lot of tact and accuracy.

## Taste analysis

The first impact on the palate is straight, sharp and introduces a tense wine. Immediately after, the straightness and tone of the Cuvée appear undeniable. The acidity sets the tempo, the wine is held high on the palate and its nervousness, very slightly sweetened by mellifluous notes, traces a straight path.

## The final

The finish is quite tangy and mineral, almost sharp. It lasts for four to five seconds of aromatic persistence.

## Verdict

Without compromise, this Cuvée reveals itself in search of authenticity and purity. The expression is airy, dynamic, sharp and the aromatic character is set back. It is this perfect balance that allows you to touch the true personality of the wine.

## Serving and food pairings

Do not hesitate to serve this Cuvée in a tulip flute at 10 ° C, to let this shy open.

A few oysters can be paired successfully but it can also be served alone for your greatest pleasure.