fier ce fît
CHAMPAGNE



Jean-Luc Gimonnet

Grande Réserve

Extra Brut
Chardonnay 100%
Côte des Blancs - Cuis Premier Cru

Aperitif Shellfish Sea shell Fish

Visual analysis

The colour of a pale gold is illuminated by shining green reflections. The fine and lively effervescence enhances the elegance of the bubbles, accompanied by a delicate mousse cordon.
A refined and dynamic visual presentation.

Olfactory analysis

On the first nose, complex aromas of freshly baked bread, butter, fresh honey, Reinette apple, and foliage emerge, evoking the extended ageing in the cellar.
Over time, mineral accents unfold, interwoven with floral notes of neroli and magnolia. A deep nuance, subtly reminiscent of the earth, completes the bouquet with elegance.

Taste analysis

The attack, lively and vibrant, seamlessly blends with a soft and velvety effervescence. The body, sleek and light, is supported by a refreshing and vibrant acidity. A measured dosage imparts a pleasant sensation of volume.
Mid-palate, flavours unfold into elegant notes of baked apple and rose petals, creating a silky and fluid texture reminiscent of the softness and elegance of fine cotton.

The final

The finish, long and harmonious, captivates with its floral and subtly fruity notes, lingering gracefully with freshness.

Verdict

Fresh, vibrant and at the same time complex, this cuvée reveals an authentic character supported by perfect balance.

Ideal for refined aperitifs and delicate cuisine where fish, vegetables and aromatic herbs come together with elegance.

Serving and food pairings

To fully appreciate this Cuvée, serve it in a tulip-shaped flute at a temperature between 8 and 10°C, allowing its delicate aromas and refined bouquet to shine.
Perfect for an aperitif, this Réserve is ideal for convivial moments and pairs beautifully with a sea bass carpaccio enhanced by a touch of lemon zest and a drizzle of olive oil, a zucchini and Parmesan flan, an avocado and prawn salad, or a terrine of fish or vegetables scented with basil.

Dosage: 2 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Monocru: Cuis
- Harvest: 70% 2022-30% Réserve