



Sanchez-Le Guédard

Flore

Grand Cru

BIO

Extra Brut

Chardonnay 100%

Côte des Blancs - Oger Grand Cru

Fish White meat Goat cheese

Visual analysis

The sparkling green-gold colour evokes the quintessence of a Blanc de Blancs.

The fine, persistent effervescence weaves a crown of opulent and inviting foam. This is a captivating and particularly appetising presentation.

Olfactory analysis

The bouquet reveals aromas of bread, hazelnut and candied citrus fruits, offering a fine blend of spring and autumn notes. On aeration, yellow fruit, fresh pineapple, a smoky note and a hint of iodine enrich this bouquet.

A remarkably complex and refined nose.

Taste analysis

The attack on the palate is lively, giving way to a magnificent liveliness that punctuates the tasting. This beautiful acidity is wrapped in a rich fabric and a tender effervescence.

The overall impression is one of lightness and finesse.

The final

The finish lingers elegantly for over ten seconds, ending on a saline note accompanied by a touch of mineral freshness that underlines the excellence of this Cuvée.

Verdict

Certified Organic Cuvée

Mature on the nose and well-structured and taut on the palate, wrapped in a texture reminiscent of fine silk, this Champagne's bold yet exquisite finish makes it a perfect choice for haute cuisine.

Millésime 2019*NR

Serving and food pairings

It is best served at a temperature of 10 degrees in a slender flute to fully appreciate the aromatic complexity while maintaining the carbon dioxide for a sufficiently long time.

This Cuvée will go well with warm oysters, grilled fish, raw vegetable salads with seaweed, roast white poultry and fresh goat's cheese.

Certified Organic Cuvée

Dosage: 5 g/l

- 1st fermentation: Inox

- Malo: Oui

- Monocru: Oger Grand Cru

- Harvest: 100% 2017 Millésime*NR