fier ce fît
CHAMPAGNE



Sanchez-Le Guédard

Flore
Grand Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Oger Grand Cru

Aperitif Oysters Seafood Shellfish Sea shell Fish White meat Goat cheese

Visual analysis

Bright in appearance with luminous golden colour enhanced by delicate green highlights, this cuvée is distinguished by fine, persistent effervescence that sustains an elegant mousse across the surface.
A harmonious, refined and immediately inviting presentation.

Olfactory analysis

The first impression immediately captivates through its complexity and elegance. Notes of freshly baked bread, toasted hazelnut and candied citrus fruits intertwine beautifully, creating a subtle balance between the freshness of spring and the maturity of autumn.
With aeration, aromas of yellow-fleshed fruits, fresh pineapple, delicate smoky nuances and an elegant saline character gradually emerge, adding further depth and personality to the wine.
A complex, refined bouquet of remarkable distinction.

Taste analysis

The opening is lively and immediately vibrant. Remarkable freshness carries the palate throughout the tasting experience, supported by fine, delicate effervescence that envelops the wine with effortless elegance.
Beautifully controlled tension brings precision and energy, while the texture recalls the softness of silk, creating an exceptionally refined mouthfeel.

The final

Exceptionally persistent, the finish extends the tasting experience with vibrant salinity and refined mineral freshness. Precise, elegant and full of character, it leaves a lasting impression that perfectly defines the identity of this Champagne.

Verdict

Certified Organic Cuvée
Millésime 2019*NR
Maturity, tension and remarkable finesse define the identity of this Blanc de Blancs, where aromatic complexity, freshness and a silky texture come together in perfect balance.

Ideal for refined gastronomy, it naturally pairs with oysters, grilled fish, white poultry and fresh goat's cheese.

Serving and food pairings

Served at 10°C in a slender flute, this Blanc de Blancs fully expresses both the richness of its aromatic profile and the elegance of its structure.
Perfect with refined seafood cuisine, it pairs beautifully with grilled oysters, grilled fish, crisp salads enriched with sea vegetables, roasted white poultry and fresh goat's cheese.
A remarkably versatile cuvée, capable of elevating elegant dishes where freshness, minerality and finesse come together in perfect harmony.

Certified Organic Cuvée
Dosage: 5 g/l
- 1st fermentation: Inox
- Malolactic: Oui
- Monocru: Oger Grand Cru
- Harvest: 100% 2019 Millésime*NR