



Sanchez-Le Guédard Grande Réserve

Brut

Chardonnay 20% Pinot Noir 60% Meunier 20%

Vallée de la Marne - Cumières Premier Cru

Dinner aperitif Foie gras Risotto Fish White meat Goat cheese

Visual analysis

The color of this Cuvée is nicely golden, "champagne" color.

Abundant effervescence feeds a delicious bead of foam.

It is a rich and appetising visual presentation.

Olfactory analysis

The first nose marks the good aging of the wines in the cellar by offering notes of pastries and hazelnuts.

This first impression is accompanied by quince, cooked peach, then, with the aerating, flavours reminiscent of wheat, biscuit, vanilla and later still red fruits.

The whole is complex and particularly successful.

Taste analysis

The initial impression on the palate is fresh and opens on a balanced mouth.

The wine's material as well as its freshness are delicately accompanied by the tenderness of the effervescence.

The whole is gently touched by the dosage and produces a warm feeling that one could compare to cotton.

The final

The finish has a very good length (8 to 9 seconds), coupled with a finely limestone minerality.

It leaves a refreshing and salty feeling.

Verdict

Certified Organic Cuvée

A magnificent Cuvée Réserve that stands out for its extraordinary harmony and refinement of expression enhanced by a delicate and enveloping effervescence.

Serving and food pairings

This Cuvée will be perfect at 8 degrees temperature in a slender flute at the time of the aperitif.

It can also be paired with poultry or firm-textured fish accompanied by sauces: a sea bass with champagne sauce or a Wellington fillet, savoury pies, toast with creamed salmon or foie gras, goat cheeses...

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Dosage: 7 g/l

- 1st fermentation: 80% Inox (Pinot Noir e Meunier) - 20% Fût (Chardonnay)

- Malolactic: Yes

- Crus: Cumières - Damery - Oger - Serriers

- Harvest: 80% 2021 (Pinot Noir and Meunier) - 20% 2020 (Chardonnay)