

CHAMPAGNE



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Propriétaire-Récoltant
À VERTUS

Blanc de Noirs 2019 Virtues Premier Cru

Pouring the Champagne generates a light and ephemeral foam. The color has a satiny and fairly dense appearance, pale yellow in color with buttercup yellow reflections. It is animated by fine and lively bubbles which feed a continuous cord.

The first nose is elegant and concentrated. It evokes smells of cherry pit, peach, quince, hot apple, brioche, honeysuckle. After aeration, the champagne reveals notes of honey, licorice, candied raspberry, dried apricot, marzipan, oriental spices, with accents of kirsch.

The mouthfeel is supple and creamy. The champagne develops a fleshy and crunchy fruity substance, supported by pomelo acidity. The mid-palate is more velvety and generous, which provides relief and tactile volume. The finish sums up the typicity of the vintage. Fresh, winy and fruity at the same time, it leaves an ultimate melting and delicious sensation enhanced by aromas combining marzipan, nougatine, praline and kirsch.

The tasting illustrates the qualitative potential of Pinot Noir at Vertus, at once fresh, fruity and vinous. We suggest enjoying your Champagne from a service at 10°C in a slender, curved glass. The following harmonic proposals aim to create pleasant moments of sharing with your guests:

- Chicken pheasant pâté.
- Puff pastry of Reims ham, strong juice with Ratafia Champenois.
- Duck foie gras in terrine and onion confit.
- Stuffed rabbit saddle, pressed with autumn vegetables.
- Wellington-style free-range pork tenderloin, strong black garlic jus.
- Grilled Angus beef picanha, Duchess potatoes, candied vegetables and small wild mushrooms.
- Beef fillet and veal jus, arugula butter, mushroom fricassee, pumpkin with spices.
- Sections of veal fillet with sage, celery puree and spelled.
- 10-hour lamb, juice reduced with spices, tagine-style vegetables.
- Breaded Brie de Meaux croquettes with mascarpone cream and chopped walnuts.