

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant
À VERTUS

Coteaux Champenois Vertus Red

The wine has a captivating, medium cherry red color, highlighted by ruby reflections which give depth in the glass.

The first nose is eloquent and captivating. It evokes a basket of fleshy fruits mixing smells of ripe bigarreau cherry, morello cherry, raspberry, licorice. After aeration, the farandole is enriched with notes of peppermint, fresh blackcurrant, blackberry, rose, rosewood.

The contact in the mouth is supple before a fruity material with a velvety texture settles in and supported by integrated red fruit acidity, a real backbone in total harmony with the pulpy richness of the wine. Polished tannins accompany the silky consistency of the fruit which is enhanced by some spicy and liquorice accents. The finish is rich, fruity, crunchy and juicy, well stretched by a limestone base which imparts salinity. The return of a light and smoky woodiness contributes to the length of the wine and its potential for evolution.

The tasting highlights the fruity and structured quality of the red wines of Vertus which once made it famous. We suggest enjoying your Coteaux Champenois from a serving at 14°C in a slender and curved glass. The following harmonic proposals aim to create pleasant moments of sharing with your guests:

- As an aperitif with a pork and rabbit pâté.
- Beef cheek spring rolls and candied vegetables.
- Champagne lentil salad, candied tomato and smoked and dried duck breast.
- Pressed foie gras and partridge and caramelized quince.
- Pan-fried foie gras with porcini mushrooms, duck jus reduced with olive oil.
- Roasted pigeon flank, crispy mushrooms and vegetables, beetroot cream and tagine-style juice.
- Veal saltimbocca with smoked duck breast, polenta and wild mushrooms.
- Crispy duck breast infused with honey.
- Rossini duck tournedos with blackcurrants.
- Matured beef steak smoked with vine branches, puffed potatoes.