

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant

À VERTUS

Cramant Grand Cru Blanc de Blancs Brut Zéro (Brut Nature)

Pouring the Champagne generates a light and ephemeral foam. The color is luminous and has a pale yellow-green color with pale yellow reflections. It is animated by very fine bubbles which feed a continuous cord.

The first nose appears refined and very elegant. It evokes smells of oysters, seaweed, creamy chalk, Carensac licorice, lemon, yellow grapefruit. After aeration, the Champagne reveals a more floral tone reminiscent of acacia flowers, accompanied by scents of fresh pear and a return of very precise wet chalk.

The contact in the mouth is supple with creamy bubbles. The champagne develops a juicy fruity substance supported by a lemony and integrated acidity. The mid-palate is chiseled, offering you a very delicate tactile caress in total incarnation of our very fine and creamy chalk. The finish remains refined, marked by a creamy melt in osmosis with an almost crystalline salinity.

The refined style of Champagne allows you to feel the deep delicacy of Cramant chalk. We suggest enjoying your Champagne from a service at 9°C in a slender and fairly curved glass. The following harmonic proposals aim to create pleasant moments of sharing with your guests:

- White fish sashimi.
- Scallop carpaccio marinated in olive oil-lemon-salt, vegetable oyster, sweet clover.
- Lean tiradito with kiwi.
- Cod ceviche, green tomato tartare and tomato water.
- Sea bass carpaccio with seaweed caviar, zesty lime cream.
- Sea bream tartare in oyster emulsion.
- Half-cooked langoustine tartare, avocado cream.
- Halibut fillet in potato scales with seaweed.
- Fillet of sole, celeriac mousseline, browned butter.
- Fresh and melting goat cheese.