

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant
À VERTUS

Cramant Grand Cru Brut

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

The first nose appears elegant and racy. From the outset it shows great harmony bringing together a bouquet of white flowers, creamy chalk and a remarkable sensation of freshness. You can enjoy notes of lemon, acacia and freesia flowers, fresh grapes, fresh pear, mint, fresh anise, wet chalk, herbal teas.

The mouthfeel is supple, fresh and creamy. The champagne develops a pulpy and creamy fruity substance, supported by a lemony acidity which contributes to the freshness of the whole. The mid-palate is perfectly pulpy, offering the sensation of entering the grapes while rubbing shoulders with chalky substances. The finish is airy and melting, with a creamy and fruity sweetness.

Tasting allows you to appreciate the faithful interpretation of the dazzling expression of the grapes. 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:

- Calamari sautéed with vegetables and satay sauce.
- Planned scallops, steamed spinach cake, roasted bok choy cabbage
- Langoustine, creamy broccoli and pea shoots.
- Risotto with prawns and julienned leeks.
- Pollack fillet in yellow and green zucchini rolls, choron sauce.
- Viennese sole with parmesan, spinach and chanterelles
- Braised sea bass fillet with shallots and mashed potatoes with olive oil and parsley.
- Roasted cod in butter, Champagne sabayon and fennel virgin.
- Pan-fried turbot, parsnip mousseline and wakame seaweed cream.
- Ash goat cheese and Williams pear segments.