

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant
À VERTUS

Cramant Grand Cru Extra-Brut

Pouring the Champagne generates a light and ephemeral foam. The color has a clear and fairly fluid appearance, an intense pale yellow color with bright yellow reflections. It is animated by very fine bubbles which feed a continuous cord.

The first nose appears elegant and racy. It evokes smells of creamy chalk, acacia flower, crème fraîche, sea spray. After aeration, the Champagne reveals notes of hazelnut, pear, peppermint, Carensac liquorice, nougat and milk caramel.

The contact in the mouth is supple with creamy bubbles. The champagne develops a pulpy fruity substance supported by a lemony, fresh and integrated acidity. The mid-palate is marked by a creamy tactile sensation which caresses the palate and enhances the fruity aromas. This balance is maintained during a melting and fresh finish, with a delicacy that evokes sea foam on the fruit.

The tasting highlights a balance between the freshness of the wine, the creamy texture of the chalk and the fruity richness. 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:

- Parmesan chips aged 24 months.
- Gravlax salmon and matcha tea cream mousseline.
- Prawn and asparagus risotto, parmesan emulsion
- Salmon poached in court-bouillon dressed with green cabbage.
- Section of sole meunière matured in butter.
- Pollock papillote, fennel and zucchini, white butter with Limoncello.
- Grilled sea bass, mashed potatoes with sliced spring onions, bone juice.
- Salmon and leek lasagna.
- Tomme aux fleurs, Reblochon, Cantal.
- Warm goat's cheese salad in avocado nest.