

# CHAMPAGNE



# GUY LARMANDIER

Propriétaire-Récoltant  
À VERTUS

Cuvée GL Premier Cru

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

The first nose is eloquent, floral and creamy. It evokes smells of wet and creamy chalk, acacia flowers and cloves, raspberry, lemon, pear. After aeration, the Champagne reveals notes of fresh hazelnut, milk caramel, fresh meringue, infusions of verbena and lime blossom, wild asparagus, acacia honey, white peach.

The mouthfeel is supple and creamy. The champagne develops a pulpy and delicately velvety fruity substance, supported by a lemony, fresh and integrated acidity. The mid-palate is more fleshy, enhanced both by the creamy structure imparted by the chalk and by a touch of pinot noir. The tangy freshness maintains balance and carries a richer, fruity and melted finish.

The tasting highlights an accessible champagne, developed around a creamy and fruity structure. 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 to 30 months
- Tapas gyozas with chicken, potato mille-feuille and ricotta.
- Salmon tartare with avocado and dill oil.
- Shrimp pad thai.
- Ricotta and spinach lasagna.
- Perfect egg carbonara with spring vegetables.
- Chicken fillet marinated in thyme and lemon, then grilled.
- Poultry supreme with tarragon and candied vegetable gardenier.
- Ash goat cheese and all-flower honey.
- Lemon cream, fresh meringue and Breton shortbread crumble.