

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant
À VERTUS

Cuvée Perlée Grand Cru Blanc de Blancs

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

The first nose is delicate, offering a very elegant tactile caress. It evokes smells of creamy and marine chalk, lemon zest, verbena. After aeration, the nose is enriched with notes of fresh grapes, acacia flowers, with accents of fresh hazelnut.

The mouthfeel is supple and creamy. The champagne develops a pulpy and crunchy fruity substance, highlighted by a just tense lemon acidity. The mid-palate is refined, carried by a chalky sea breeze and a clean and frank fruity pulp. The whole is chiselled and saline, relayed in the finish by a mixture of sea spray and lemony freshness, immutable and racy.

The Perlée cuvée is produced using a centuries-old method, offering you the purity and salinity of elegant 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:

- Tapas marinated sea bass slices, cod roe tarama with Greek yogurt and grapeseed oil.
- Fine Claire oysters.
- Scallop carpaccio, fleur de sel and grated bottarga.
- Sea bass and sea bream tartare, green radish sprouts, mixture of grape seed-sunflower-olive oils.
- Clams and razor clams cooked in marinière.
- Lobster and grapefruit sashimi, pesto, peas and mint
- Roasted royal langoustine, yuzu emulsion, shell butter zabaglione.
- Scallop and prawn casserole, Noilly Prat sauce.
- Just pearly halibut, green vegetable stew, beaten butter and pea juice with coconut milk.
- Sea bass fillet, roasted parsnip with semi-salted butter, cockle marinière.