

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant  
À VERTUS

Signed François Grand Cru Blanc de Blancs Vintage 2012

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

The first nose is expressive and charms you with its harmony. It evokes smells of brioche, hawthorn flowers, acacia honey, wet and creamy chalk, milk caramel. After aeration, the champagne expresses its concentration through notes of toasted hazelnut, candied quince, Carensac liquorice, peppermint, fresh meringue, heady white rose, all energized by notes of sea spray.

The mouthfeel is clean and supple, with creamy, integrated bubbles. The champagne develops a pulpy and creamy fruity substance, supported by a just tense lemon acidity. The balance is precise, both in flavor and mouth feel, offering you a fusion of fruity and chalky substances with a crystalline salinity. The finish stretches and lets you enjoy its shine and its remarkable chalky vibration.

A balanced vintage for Champagne, interpreted in the power and finesse of our terroir. The prerogative of a Grand Cru. We suggest enjoying your Champagne from a service at 9°C in a slender, curved glass. The following harmonic proposals aim to create pleasant moments of sharing with your guests:

- Carpaccio of smoked monkfish, periwinkles and natural cockles, tangy aromatic vinaigrette.
- Grilled lobster and Champagne sabayon.
- Langoustine tartare and cromesquis, Bavarian peas on grapefruit jelly.
- Langoustine and caviar on a seaweed tartare, creamy with hazelnut oil.
- Lobster medallions sautéed in foaming seaweed butter.
- Roasted turbot fillet, nori seaweed and fermented butternut juice.
- Braised turbot breast topped with a fine asparagus puree, juice whipped in butter.
- John Dory fillet cooked in cabbage leaves and basil, bone juice with Noilly Prat.
- John Dory roasted with saffron butter and shellfish emulsion.
- Roasted monkfish tail, sweet onion compote with marjoram, frozen salsify and roasted hazelnuts.