

Sophie Cossy



PINOT NOIR DE PARGNY

EXTRA-BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims

Grape: 100% Pinot Noir

Dosage: 1.5 g of sugar per litre

Vinification: gentle vinification in 600-litre demi-muid oak barrels

Visual Analysis: Pale golden color, with slow and steady effervescence forming a delicate bead of mousse. Overall impression: subtle and serene.

Olfactory Analysis: Initially discreet nose, with notes of foliage and vetiver. It then becomes more floral and lactic, with aromas of white fruits, fresh thyme, and hazelnut. A spring-like and very promising bouquet.

Tasting Analysis: Delicate attack, with a creamy and tender palate that envelops the mouth. Effervescence is pleasant, supported by fine acidity. The wine is airy, with a silky texture.

Food Pairing: Perfect as an aperitif, it pairs beautifully with plain gougères, foie gras canapés, chicken liver parfait, or Iberian ham.