

Sophie Cossy



LES RAISINS DE PARGNY

EXTRA-BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims

Grapes: 75% Chardonnay, 25% Pinot Noir, including 8% reserve wines

Dosage: 3 g of sugar per litre

Vinification: gentle vinification in demi-muid oak barrels

Visual Analysis: Blonde and crystalline color. The effervescence reveals a young, dynamic, and elegant wine.

Olfactory Analysis: Intense and fresh nose, marked by citrus fruits (lime, grapefruit) and white flowers. Upon aeration, maritime notes emerge, enhancing its summery character.

Tasting Analysis: Creamy and balanced attack, with lively freshness. Acidity structures the palate, supported by a discreet dosage. The wine offers a pure, precise, and delightful texture, with a distinctly summery style.

Food Pairing: Perfect as an aperitif, it pairs beautifully with hard cheeses, scallop carpaccio, and langoustines.