Sophie Cossy



CHARDONNAY DE PARGNY VINTAGE 2020

EXTRA-BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims
Grape: 100% Chardonnay
Dosage: 4 g of sugar / liter
Vinification: gentle vinification in one 600 liter demi-muid

Visual Analysis: Pale yellow color with golden hues reflecting the maturity of the vintage. Fine and persistent effervescence.

Olfactory Analysis: A fresh and elegant expression. Upon aeration, this champagne gains complexity, revealing notes of white fleshed and ripe yellow fruits that reflect the vintage's sunny character.

Tasting Analysis: A lively, precise and exquisitely defined attack. A full harmonious palate offering an aromatic profile that blends citrus and white fruit with chalky and saline nuances.

Food Pairing: This exceptionnal cuvée will paire beautifully wtih citrus marinated scallop carpaccio, or with sea bass or sea beam tartare.

1 bis Rue de Jouy, 51390 Pargny-lès-Reims - France - Tél : +33 26 49 75 56
sophiecossy@gmail.com - www.champagne-cossy.com