Sophie Cossy



COTEAUX CHAMPENOIS BLANC

VINTAGE 2022

Terroir: Pargny-lès-Reims
Grape: 100% Chardonnay
Aging: 15 months in 500-litre demi-muid oak barrels

Visual Analysis: Crystalline pale golden color with green highlights, revealing a young and dynamic wine. Fine and lively effervescence, indicative of freshness and vibrancy.

Olfactory Analysis: Elegant nose, initially marked by lemongrass and vetiver, on a floral background (lily of the valley, honeysuckle). Upon aeration, notes of honey, milky aromas (milk bread, almond milk), and maritime hints (seaweed, iodine) emerge. A complex, summery, and briny bouquet.

Tasting Analysis: Creamy attack with a harmonious palate, supported by lively freshness. Effervescence and dosage subtly accompany a full, warm, and comfortable texture, evoking cashmere.

Food Pairing: At the table, best enjoyed with shellfish, crustaceans, grilled fish, and fresh goat cheeses.

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