Sophie Cossy



ECLAT

BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims, Jouy-lès-Reims, and Villedommange
Grapes: 33% Chardonnay, 33% Pinot Noir, 34% Meunier, including 25% reserve wines
Dosage: 6 g of sugar per liter

Visual Analysis: Deep golden yellow color, indicative of maturity. Fine and consistent effervescence forming a delicate bead of mousse. Overall impression: rich, refined, and mature.

Olfactory Analysis: Intense nose confirming the wine's maturity: ripe fruits, honey, and bread crust. Upon aeration, notes of dried and cooked fruits emerge. The expression is direct, refined, and complex, without excessive evolution.

Tasting Analysis: Supple attack with effervescence bringing freshness. The palate then becomes round, slightly vinous. The dosage harmoniously envelops the freshness and the wine's subtly crisp character.

Food Pairing:
By ***Pamela Pettinari***, HEAD sommelier Restaurant Sadler
Milan in Italia

Tomato tartare sweet and sour

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