Sophie Cossy



ORIGINE

EXTRA-BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims, Jouy-lès-Reims, and Villedommange
Grapes: 25% Chardonnay, 35% Pinot Noir, 40% Meunier, including 25% reserve wines
Dosage: 3 g of sugar per litre

Visual Analysis: Fairly deep color with green-gold highlights. Fine, rich, and lively effervescence forming a bead of mousse. Overall impression: vibrant and festive.

Olfactory Analysis: Open nose combining biscuit, honey, and wildflowers. Upon aeration, notes of stone fruits and cooked fruits emerge, followed by pronounced minerality. Elegant, sincere, and persistent expression.

Tasting Analysis: Lively attack, supported by energetic effervescence. The wine is slender, fresh, and precise, with remarkable purity. With its low dosage, the balance is well controlled, and the minerality is present without dryness.

Food Pairing:
By ***Martin Tomala***, Head Sommelier at La Table - Christophe Hay and Loïs Bee in Orléans ⭐

Sturgeon and 'La Table' selection caviar, Dubarry velouté, cauliflower, lemon (Caviar de Sologne, Pisciculture Hennequart)

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