Sophie Cossy



PINOT NOIR DE PARGNY
VINTAGE 2021

EXTRA-BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims
Grape: 100% Pinot Noir
Dosage: 2g of sugar / liter
Vinification: gentle vinification in 600 liter demi-muids and oak barrels

Visual Analysis: Pale golden color, with slow and steady effervescence forming a delicate bead of mousse. Overall impression: subtle and serene.

Olfactory Analysis: Initially discreet nose, with notes of foliage and vetiver. It then becomes more floral and lactic, with aromas of white fruits, fresh thyme, and hazelnut. A spring-like and very promising bouquet.

Tasting Analysis: Delicate attack, with a creamy and tender palate that envelops the mouth. Effervescence is pleasant, supported by fine acidity. The wine is airy, with a silky texture.

Food Pairing:
By ***Thibaut Nikodem***, head sommelier at Monsieur Dior by Yannick Alléno ⭐

Haute Couture Bar with caviar and beurre blanc

"The Pinot Noirs from Pargny provide a tension on the palate that pairs exceptionally well with the rich, indulgent quality of this dish."

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