Sophie Cossy



LES RAISINS DE PARGNY

EXTRA-BRUT – PREMIER CRU

Terroir: Pargny-lès-Reims
Grapes: 75% Chardonnay, 25% Pinot Noir, including 8% reserve wines 2021
Dosage: 3 g of sugar per litre
Vinification: gentle vinification in demi-muid and oak barrels

Visual Analysis: Blonde and crystalline color.
The effervescence reveals a young, dynamic, and elegant wine.

Olfactory Analysis: Intense and fresh nose, marked by citrus fruits (lime, grapefruit) and white flowers. Upon aeration, maritime notes emerge, enhancing its summery character.

Tasting Analysis: Creamy and balanced attack, with lively freshness. Acidity structures the palate, supported by a discreet dosage. The wine offers a pure, precise, and delightful texture, with a distinctly summery style.

Food Pairing:
By ***Xavier Thuizat***, Best Sommelier of France and *Meilleur Ouvrier de France* (Best Craftsman of France) in the field of sommellerie, 2022:

- Roasted blue lobster, bisque reduced with aged cognac, brow
n butter emulsion, and chanterelle mushrooms.
- Bresse chicken, poached and then roasted, served with an Albufera sauce infused with Champagne, accompanied by morel mushrooms and a celery mousseline.

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