

SIMPLEMENT



AUDACIEUX

# LOUIS DE SACY

C H A M P A G N E

À V E R Z Y - F R A N C E

## Champagne Louis de Sacy

### Les Courtisols

*Parcel blend of 75 % Pinot noir and 25%*

*Chardonnay*

*Parcel planted in 1984*

*Parcel situated in the upper part of the hillside,  
with a northeast exposure*

*Subsoil of chalk*

*Harvest 2013*

*FML performed*

*Bottling 27/05/2014 of 1523 bottles*

*Dosage at 3 grams of sugar per liter*

The Champagne displays a luminous and fairly fluid, pale yellow-gold color with deep green-yellow highlights in the glass. It is crossed by fine and vivid bubbles providing for a persistent collar. The visual sensation indicates both freshness and full of nuances.

The first nose expresses the fruity ripeness of the vintage. It evokes notes of apricot, plum, lemon, cherry, almond, pear, pomelo. When aerated it evolves towards notes of iodine and Carensac liquorice typical of chalk, accompanied by fragrances of honeysuckle, buttercup and fresh rose, compote of quince, vine peach, with accents of anise and verbena.

The contact in the palate is net and fresh with a creamy and melted effervescence. The Champagne develops a pulpy and fleshy fruity matter, highlighted by an acidity reminding those of lemon and pink grapefruit. The middle mouth is orchestrated by clayey-chalk minerality that provides frankness, fruity volume, saltiness and enhances the body of Pinot Noir. The refined dosage enhances the sharpness of the wine while letting an iodine breeze develop in the palate, and accompany the fruity richness towards a crisp and salty finish that presents character, elegance and freshness.

**Les Courtisols** is a Champagne that perfectly combines power and delicacy. His freshness sensation allows various shapes of harmonic food research. Enjoy your Champagne in a curved glass with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following food pairings :

- Eggplant caviar with fruity-green olive oil
- Cromesquis of goat cheese with heart of honey
- Smoked salmon and celery mousse
- Bar fillet, potato blown with dill and lime
- Sea bream, mashed potatoes with shallot and sucrine lettuce candied with acacia honey
- Turbot pave cooked with hazelnut butter and crispy pie of seafood
- Cappuccino of peas, emulsion of lemon thyme and bacon chips
- Perfect egg with morels
- Opera of pork knuckle and duck foie gras
- Pork tenderloin fried on bed of creamed spinach shoots and saffron butter
- Ashen goat cheese
- Soft washed-rind cheese from raw cow's milk

