

SIMPLEMENT



AUDACIEUX

LOUIS DE SACY

C H A M P A G N E

A V E R Z Y - F R A N C E

Grand Cru

80 % Pinot noir

20 % Chardonnay

100 % verzy

Base 2015

Dosage 4g/l

The Champagne displays a fluid and luminous yellow-gold colour, with pale silvery-yellow highlights. It is crossed by fine and vivid bubbles providing for a lingering collar. The visual sensation indicates both richness and freshness.

The first nose is a bunch of flowers in which you can smell fragrances of acacia, violet, fresh rose and hoysuckle, with fruity notes like raspberry, apricot and almond. When aerated it evolves towards smells of linden, peach, fresh blackcurrant, Mirabelle, marmalade, liquorice, fresh butter, pomelo, lemon, pear, with scents of honey, menthol and anise.

The approach in the palate is frank and fresh with a creamy and melted effervescence. The Champagne develops pulpy and crunchy matter, sustained by a tense acidity reminding those of lemon and pomelo. The middle mouth is orchestrated by a chalky-clay minerality that provides frankness, body with a good length and some vinosity. The specific dosage allows you to appreciate a rich and concentrated finish with continuous flavours asking for dishes that are not lacking in character.

Cuvée **Grand Cru** embodies the adage of **Grand Cru** of Champagne combining with success powerful and elegance. Enjoy your Champagne in a curved flute glass with an ideal tasting temperature from 10 to 14°C (50 to 57,2°F) with the following food pairings:

Ravioles and fried pan lobster, ginger and candied lemon
 Turbo fillet, lobster in crayfish butter sauce, roast crayfish
 Pikeperch with saffron, small and glazed vegetables with acacia honey
 Joh dory fried on its skin side, pesto of kitchen garden
 Fattened hen supreme, sautéed small vegetable with truffle
 Duck foie gras cooked with black pepper and star anise
 Trilogy of foie gras : fresh, crème brûlée, pan fried with white grapes
 Roast quail, risotto with chanterelles and green asparagus
 Crispy squab, candied shallots sauce
 Warm salad of white pudding, julienne of green apple, cream of soft ripened cheese with saffron
 Fattened hen, ceps cream, Carnaroli risotto
 Pork tenderloin, honey and lemon, spaghetti of spelt
 Ham hock candied in Champagne with shallots, thyme flowers
 Rump veal cooked at low temperature, lemon and parmesan
 Rack of lamb with lemon thyme, glazed small vegetable
 Goat cheese and dandelion syrup...

