

# LOUIS DE SACY

C H A M P A G N E

À VERZY - FRANCE

## Grand Soir 2011

Dosage 3g/L

Terroir : Verzy – Cernay les Reims

Chardonnay 40%

Pinot Noir 60%

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

The first nose evokes iodine of sea-spray with frankness, joined by notes of green lemon, marzipan, vine peach, fresh butter, cereals. When aerated it evolves towards fragrance of honeysuckle with notes of honey, toasted bread, gingerbread, mocha, chestnut, orange blossom, candied pear, praline, wet chalk, pomelo, apricot, with scents of tea infusion.

The approach in the palate is concentrated and fresh with a creamy and melted effervescence. The Champagne develops pulpy and velvety matter, sustained by an acidity reminding those of lemon and fleshy fruits. The chalky minerality's matrix opens up like corolla giving us creamy and caressing texture in the palate, helped by fruity richness well melted. The attention to dosage allows all components of the Champagne to express themselves in the same way, the finish, full and savoury, punctuated by the elegant and racy return of iodine sea breezes.

Cuvée **Grand Soir 2008 Grand Cru** comes from Louis de Sacy expertise in order to express the specific soul of this special vintage for your valued sharing. 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:

Carpaccio of lobster, marinated wakame, radish sprouts  
Sole breaded with parmesan, spinach leaves and chanterelles  
Back of pollack, emulsion of green tea, crushed potatoes with olive oil  
Grilled langoustines with argan oil, parsnip mousseline, foam of langoustine fumet and kombu  
Duck foie gras and pink salt from Himalaya  
Warm toast with salted butter and chips of truffle  
Soft boiled egg, cream of Jerusalem artichoke, truffle juice, crouton with foie gras  
Roast legs of quail, hash browns with ceps, grapes sauce  
Calf sweetbread, butternut puree with arabica coffee, gingerbread cream  
Capuccino of parsnip, emulsion of almond and foie gras  
Risotto with bear's garlic, parmesan and vegetables broth  
Mousse of pressed and cooked cheese, fresh mountain herbs, beetroot coulis, crushed nut...

