

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

Original

46 % Pinot noir

40 % Chardonnay

14 % Meunier

Terroir : Bligny / Cernay / Treslon

Base 2017 – 20% reserve wines

Dosage 4g/l

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

The first nose evokes fragrances of honeysuckle, buttercup and acacia, with fruity notes of almond, quince, red apple. When aerated it evolves towards smells of creamy chalk, peppermint, pomelo, marmalade, clementine, pear, peach, damsons.

The approach in the palate is frank and fresh with a creamy and melted effervescence. The Champagne develops pulpy and crunchy matter, sustained by an acidity reminding those of lemon and pomelo. The middle mouth is orchestrated by clayey-chalk minerality that provides fruity volume, chewy body, saltiness and a long tactile attendance time. The lemony freshness in the finish carries aromatic and tactile richness with delicacy, extending your shared pleasure.

Brut Original Champagne combines greediness and freshness with refinement, ideally for friendly, festive or more gastronomical tasting. Enjoy your Champagne in a curved flute glass with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following **food pairings**:

Fish rillettes with dill

Sabayon of oysters with passion fruit

Marinated salmon with citrus fruits, whipped of green peas, cream of lemon cream

Marinated mackerel, tangerine and hazelnut

Dandelion salad, asparagus, swordfish donut

Scallops, cream of lemon and verbena with salt flowers

Fried pan scallops, reduction of clementine juice with shallot

Aglet of John dory, reduction of crustaceans juice with butter, sweet turnip and grilled chanterelle

Half-cooked salmon, gratin of green asparagus with lemon thyme, parmesan foam

Bass with shells fumet, fine leeks and fried pan chanterelles

Pikeperch fillet, cardamom infusion, mousseline of borage flowers, gnocchi with saffron

Cod brandade and spring vegetables

Soup of green peas and mint, espuma of Espelette pepper

Pork tenderloin at low temperature, tagliatelle of vegetables

Oyster meat of fowl, mushrooms duxelle, parmesan cream

Fresh soft ripened cheese...

