

LOUIS DE SACY

C H A M P A G N E

À V E R Z Y - F R A N C E

Cuvée Nue Brut Nature

75 % Pinot noir

25 % Chardonnay

Base 2014

Dosage 0 g/l

Champagne Louis de Sacy Cuvée Nue Brut Zéro

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

The first nose evokes notes of mirabelle, quince, peach, almond. When aerated it evolves towards fragrances of honeysuckle and hawthorn, blended with wet chalk, iodine, tarte tatin, roasted pineapple, acacia honey, raspberry, cherry, paste of white fruit, pear, apricot.

The approach in the palate is supple and fresh with a creamy and melted effervescence. The Champagne develops pulpy matter sustained by an acidity reminding those of orange. The middle mouth is orchestrated by a chalk minerality that provides a good length and a velvety tactile feel that emphasizes the creamy sensation on the palate. The perfect balance between ripe fruit and freshness maintains mineral footprint. The finish stays light, perfume and overhead, with savoury aftertaste well accompanied by delicate iodine aroma making think of salt flower.

Cuvée Nue is a refined Champagne that gives us farandole of fruit and mineral purity. Enjoy your Champagne in a curved flute glass with an ideal tasting temperature from 9 to 12°C (48,2 to 53,6°F) with the following food pairings:

- Ceviche of sea bream
- Fried pan scallops, vinaigrette of passion fruit with olive oil
- Tartar of salmon, mango and zucchini, chives and carambola slice
- Marinade of two salmons and tropical fruits
- Grilled squid deglazed with reduction of mango vinegar
- Cod wrapped in parchment, mango and litchi
- Gnocchis of carrot and orange, whipped cream of sea bream
- Warm asian salad with chicken
- Grilled langoustine and dices of roast pineapple
- Maki of mango with salmon and avocao
- Tempura of shrimps with orange
- Pikeperch fillet with butter sauce
- White fishes and shells stew
- Chicken and crayfish, saffron sauce
- Roast veal with orange
- Goat cheese...

