

Champagne Bourdaine-Gallois Tradition

The Champagne displays a satiny, fluid and luminous gold yellow colour, with straw yellow highlights in the glass. 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 fine, elegant and marked by iodine smells. It evokes fragrances of jasmine, linden, rose, mixed with notes of sweet almond, roasted yellow peach, compote of quince. When aerated it evolves towards smells of honey, gingerbread, fig, with some cherry and candied tangerine accents.

The contact in the palate is supple and fresh with a creamy and melted effervescence. The Champagne develops velvety fruity's matter sustained by an acidity reminding those of mandarin. The middle mouth is orchestrated by sandy-clay minerality that provides tactile delicacy, with fruity coating, and a good length to the palate. The perfect maturity of the grapes combined with a fair proportion of reserve wines allows us to offer a balanced Champagne with no dosage, that is respectful of our terroirs. The slender finish is savory and salty with a tactile imprint that exudes exotic aromas of mandarin.

Cuvée **Tradition** is a fruity and elegant Champagne intended for convivial moments and inspired dishes. Enjoy your Champagne in a slender and curved glass with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following food pairings suggestions :

- Salmon sashimi
- Pan-seared scallops, creamy sauce of saffron
- Tempura of jumbo shrimp with orange
- Lemon sole fillet and clementine butter
- Roasted back of cod, creamy puree of squash with paprika
- Sea bass fillet with crayfish, iodine juice with turmeric
- Carrot gazpacho with orange and sea bream whipped cream
- Beef Carpaccio with Timut Pepper
- Fresh foie gras and kumquat jelly
- Parmesan tiles with orange
- Mousse of passion fruit and orange supreme
- Uncooked, unpressed soft cheese with a washed rind, presented in a wooden box (like mont d'or cheese)