

Champagne Bourdaine-Gallois Vintage 2007

The Champagne has a bright, satiny-looking, rather dense, yellow-gold color with golden yellow highlights. It is crossed by fine and vivid bubbles providing for a lingering collar. The visual sensation indicates both richness and evolving wine.

The first nose is concentrated and greedy. It offers notes of honey, curry, butter, candied apricot, dried flowers, gingerbread. The aeration of Champagne allows you to enjoy the aromatic farandole that unfolds in notes of candied orange, truffle, mandarin liqueur, gentian, undergrowth, chestnut, sweet almond, kirsch cherry, macerated mirabelle, candied kumquat.

The approach in the palate is tender and fresh with a creamy and melted effervescence. The Champagne develops a fruity matter full of sap, concentrated, rich in dry matter and sustained by an acidity reminding those of apricot and candied lemon. Champagne resonates in the palate with a confit and autumnal aromatic character, with an iodine background. The choice of a non-dosage allows us to appreciate vinous and bodied character. The finish is thus homogeneous and racy, spicy and concentrated, always vertical and seducer.

Vintage 2007 is an exceptional Champagne, a true sensory experience of the quality of the evolution of our terroir on a rich and voluble vintage. Enjoy your Champagne in a slender and well-curved glass with an ideal tasting temperature from 10 to 15°C (50 to 59°F), with the following food pairings suggestions :

- Foie gras and gingerbread crumble
- Raw ham of Pata negra Bellota
- Stuffed capon with foie gras and chestnuts
- Poulard hen with truffle cream
- Sweet and sour lacquered duck
- Ravioli of foie gras and truffled cream
- Matured beef rib
- Thai-style beef
- Sweetbread with morels, marsala reduction
- Veal Grenadin with morels
- Veal curry
- Comté aged 30 months
- Brie cheese with black truffles and mascarpone
- Gorgonzola with a spoon
- Chocolate caramel
- Almond praline