

## Champagne Bourdaine-Gallois Réserve

The Champagne displays a bright, satiny, fairly fluid, pale yellow-gold color with deep yellow gold highlights in the glass. It is crossed by fine and vivid bubbles providing for a persistent collar. The visual sensation indicates both richness and freshness.

The first nose is subtle and concentrated. It expresses notes of roasted pineapple, apricot, mandarin, quince, almond, orange, wild garlic. When aerated it reveals its character embodied by smells of mango, iodine, raspberry, strawberry, fig, bergamot, blackcurrant, blackberry, peony and plum, with accents of pepper, nutmeg and ginger.

The contact in the palate is rich and fresh with a creamy and melted effervescence. The Champagne develops fleshy and bodied matter, underlined by an acidity reminding those of grapefruit and fleshy fruits. The middle mouth is orchestrated by sandy-clay minerality that provides chewing tactile-feel, fruity volume and very tasty salinity. The whole explodes in the palate with a greedy juiciness while maintaining fluidity with a very pure saline remanence. The finish replays this minerality with a deep fruit tactile sensation that does not leave the palate indifferent.

Cuvee **Reserve** has character that combines vinosity, greediness and elegance, as a judicious alternative with fleshy dishes. Enjoy your Champagne in a slender and well-curved glass with an ideal tasting temperature from 10 to 14°C (50 to 57,2°F) with the following food pairings suggestions :

- Grilled prawns, croutons with basil and bisque espuma
- John Dory fillet with reduced juice of crustaceans with horseradish
- Beef Tartar
- Iberian raw ham
- Parma ham aged for 30 months
- Foie gras and apricot jelly with ginger
- Sliced duck breast and crushed potatoes with shallot
- Spring lamb navarin, Brussels sprouts petals
- Risotto with ceps
- Bread brioche flattened then toasted with a truffle butter
- Supreme guinea fowl with blueberry sauce and wok of seasonal vegetables
- Risotto with duck confit and caramelized onions
- Beef top loin steak, sweet potatoes with orange
- Matured beef rib coast
- Tomme cheese with wild garlic, crispy past filled with hard and washed rind cheese
- Chocolate ganache