

## Champagne Bourdaine-Gallois Prestige

The Champagne displays a bright, satin-like, fairly fluid, pale yellow-gold color, with silver-yellow shades and light straw-yellow highlights. 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 is elegant and captivating. It expresses notes of roasted pineapple, apricot, passion fruit, mandarin, quince, lemon cream, with fragrances of lilac, violet, daffodil, with a background of iodine. When aerated it evolves towards smells of acacia honey, fresh meringue, peach, pear, raspberry, pomelo, mandarin, enhanced by peppery and aniseed accents and by alliaceous aromatic herbs.

The approach in the palate is net and fresh with a creamy and melted effervescence. The Champagne develops a pulpy and crunchy fruity's matter, highlighted by an acidity reminding those of lemon and pomelo. The middle mouth is orchestrated by sandy-clay minerality that provides fruity generosity, saltiness and frankness. The choice to deliver this wine in a refined way allows you to appreciate the fruity precision and the mineral lengthening that combine to form a harmonious whole. The finish goes to the back throat and delivers grapefruit and pineapple aromas with a good persistence.

Cuvee **Prestige** combines freshness and fruity concentration, with balance and delicacy. 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 :

- Sea bream tartare marinated with olive oil and Timut pepper
- Smoked salmon with sesame seeds
- Lobster bavarois with verbena
- Fricassee of lobster, sprouts of leeks seeds
- Scallops just pan-fried, pineapple coulis and avocado mousseline with sesame oil
- Grilled prawns then deglazed with mango vinegar and chopped chives
- Veal carpaccio with wild garlic
- Veal stew
- Lacquered pork square ribs
- White pudding and apricot coulis with Reims mustard
- Goat cheese
- Uncooked, unpressed soft cheese with a washed rind, presented in a wooden box (like mont d'or cheese)
- Brunoise of strawberries and espuma of basil