



Louis Casters
Grand Reserve

VARIETY:

83% Pinot Meunier, 17% red wine

LOCATION:

Marne Valley, Cote des Blanc, Montagne de Reims

APPEARANCE:

The champagne presents itself with a dyed yellow-yellow dress with yellow-green hue, with bright, deep, lemon-yellow reflections. In the glass it shows very thin bubbles, which form a delicate collar.

MOUTH:

The attack in the mouth is fresh, with a creamy cheerfulness. The wine develops in the palate into dense aromas of dried fruits (peanut, almonds, fresh hazelnut) and candied citrus (lemon, yellow grapefruit), supported by a well melted citric acid. The slender finale is characterized by an intense return, subtle salinity and good, very airy and slightly bitter plants.

NOSE:

The first nose is cleaned, with smell of chalk, cream, iodine, lemon hearth. It develops into notes of lemons, almonds, fresh hazelnuts, white pepper, flint, tarragon, with accents of peppermint and ginger.

FOOD:

Aperitif with ash goat balls and carved mint leaf, oysters on the plancha, Carpaccio de Saint-Jacques et mirepoix de ingembre confit
Saint-Jacques gratinées, Dill-Lachstartare, Steam-halibut fillet, lemon zest candied with saffron, Sole fennel sauce, peppermint reduction with lemon
Pochbar, Topinambur puree with lemon, Spinach shoots and hot goat