



Eric Arnaud, Paolo Basso, Eric Allouche and Fabrice Sommier

PRESTIGIOUS TASTING OF THE GREAT WINEGROWERS CHAMPAGNES

— CHÂTEAU DE PIERRY – 12 OCTOBER 2015 —

After the success of its first Champagne tasting at the Briqueterie, the magazine Sommeliers International settles in Chateau de Pierry, for a day dedicated to Great Winegrowers Champagne.

FOR THIS new edition, 66 sommeliers met with 62 owners to exchange their impressions on 142 presented cuvées. Chaired by Paolo Basso, Best Sommelier of The World 2013, Fabrice Sommier, MOF Sommelier, and Éric Arnaud, president of the sommeliers of Champagne-Ardennes, assisted by Michel Smolarek, president of the sommeliers of Bourgogne, and Michel Widehem, president of the sommeliers of Nord-Pas-de-Calais Picardie, the tasting revealed to be rich in beautiful discoveries. So, the sommeliers of these three associations, but also from Jura Franche-Comté, could appreciate cuvées full of surprises, sometimes original, created by talented winegrowers.

It is in the impressive Galerie des Rois (Kings Gallery) that the Champagnes were tasted, in the Grand Champagne mouth-blown glasses, the ideal tasting tool presented by Lehmann Glass. Smiles, advices and discussions punctuated this morning, under the curious eyes of the kings' portraits hung on walls.

A lunch followed and Hervé Lelarge, representing Diam Bouchage, presented Mytik Diam corks, which guarantee a quality corking and the presentation of the organoleptic neatness of wines.

Marc Morel, well-known caterer of Champagne, prepared for this special day dishes in perfect match with the Champagne presented. The taste buds opened up with fried scallops and a creamy risotto of season mushrooms. Then a fried back of seabass, sliced fingerling potatoes with morels, gravy. Then came the cheese with its 36-month Mimolette, its special 48-month Gouda and Tête de Moine cheese. This dance of flavours ended with a mille-feuille of caramelized pear, caramel and gingerbread sauce with vanilla ice cream.

This beautiful event ended under the best auspices, leaving each guest satisfied with refined dishes but also with the professional advices.

Sandy Bénard

Photos : Michel Jolyot / Video : Lay Up Production – Xavier Paris



Mme Saily et Jacques Maillard



Florian Perradin et Julien Marcoult



Valentin Tribaut et Michel Larchez



Fabrice Sommier et Georges Pertuiset

DÉGUSTATION PRESTIGE *Les Grands Ch*



Champagne

CHAMPAGNE MARCOULT
Authentique
Blanc de Blancs Brut
élevé en fût de chêne

Service : 8° C / Garde/Ageing : à boire

Robe : or paille, claire, cordon persistant. **Fines bulles,** rapides. **Nez :** citronné, mentholé. Second nez sur les épices qui arrivent, boisé. **Bouche :** Chardonnay très mûr, belle puissance, fruit jaune (mirabelle), boisé, pomélos. Assez court en bouche. **Accords mets et vins :** tarte aux abricots et mirabelles caramélisées.

Visual aspect: clear straw gold colour, persistent bead of bubbles. Fine and fast bubble. **Nose:** lemony, mentholated. Second nose with spices then appears, woody.

Palate: very ripe Chardonnay, beautiful powerfulness, yellow-fleshed fruit (mirabelle plum), woody, grapefruit. Quite short on the palate. **Match with food:** tart with apricot and caramelized mirabelle plum.

> **CHAMPAGNE MARCOULT**

12, route de Queudes - 51120 Bardonne-Fayel

Tél. 03 26 80 20 19 - www.champagne-marcoult.com



Champagne

CHAMPAGNE MARCOULT
Tradition Brut

Service : 11° C / Garde/Ageing : 2020

Robe : jaune or clair, touche légère de rosé. **Fines bulles,** Nez : arômes de fruit blancs, légèrement gras, réglissé à l'attaque, même mentholé. **Bouche :** attaque franche, confirmation des arômes du nez. **Accords mets et vins :** volaille de Bresse avec un risotto et sauce crémeuse.

Visual aspect: clear gold colour, light hint of pink. Fine bubbles. **Nose:** aromas of white-fleshed fruits, slightly fat, liquorice at first taste, even mentholated. **Palate:** pure first taste, confirms the aromas of the nose. **Match with food:** Comments: Bresse poultry with a creamy risotto.

> **CHAMPAGNE MARCOULT**

12, route de Queudes - 51120 Bardonne-Fayel

Tél. 03 26 80 20 19 - www.champagne-marcoult.com