

COFFRET ENTRE TERRE ET MER

Brut Millésimé 2016

The cliffs and the ocean are just a dive away. What does the village of Sacy have in common with the depths of the Atlantic? Geological history. Two strictly identical cuvées: the same vintage year, the same batch of bottling, the same date of disgorgement. One remains patiently in the cellar at Sacy, and the other one takes off to Brittany to be swept by the currents as it is immersed 60 meters under the sea level.



A subtle chalky imprint with a gust of iodine freshness. Astonishing!



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Contains :

- 2 Champagne glasses
- 1 bottle of Brut Millésimé 2016 TERRE aged in a Champagne cellar
- 1 bottle of Brut Millésimé 2016 MER aged at 60 meters under sea level of Brittany coast for over a year

67% Pinot Noir - 33% Chardonnay

Partial malolactic fermentation

7 years of ageing

Dosage: 3 g/l

Aromas: *grilled & airy*

Chardonnay gives direction to the olfactive notes of grilled toast. The wine is dashing, energetic and contemporary.

Flavours: *torrefied & gourmet*

The grilled aromas are also on the palate, but more torrefied and with a beautiful continuity between the aromas and flavours. The wine is net with a little touch of hazelnut and wild berries.

Wine & food pairing:

all along, from aperitif throughout the meal or even the whole evening

Sea food in general (for its minerality)

Fish tartare

Grilled sardines
