

**CHAMPAGNE – PREMIER CRU – MARIE-LE BRUN – BRUT SELECTION – BLANC DE BLANCS –
PRODUCT OF FRANCE 12%**

COLOUR: intense straw yellow with gold nuances

BUBBLES: fine, numerous and persistent

FLAVOURS: pastry cream, white melon, rennet, toasted flavours and wisteria

TASTE: great softness and a strong presence of carbon dioxide; good crisping (mineral salts) and the end is lemon flavoured with a touch of peanut butter; the gustative persistence is about 4/5 seconds

PAIRING: sword fish

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- The sweet tendency of the fish is counterbalancing the sapidity (mineral salts) of the wine
- The carbon dioxide is cutting through the fatness of the fish
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the fish is pairing with the aromatic persistence of the wine