

Champagne CAILLEZ LEMAIRE

Tasting Notes – Franck Wolfert, March 7, 2021

Reflets extra-brut

Cuvée Reflets displays a beautiful rose gold color with copper highlights. Fine, quick, and nourished effervescence adds to the festive and generous character of the visual presentation.

The first impression on the nose honors the wine's fruity character with notes of currant, pomegranate, and citrus. A few moments later, more elegant and subtle notes appear suggesting white flowers, pink grapefruit, and bread dough; They confirm the freshness and generosity that is shown by the wine's visual attributes. This is a fresh and dynamic nose which is a sign of good healthy juice at blending time. The aromas linger in the air for an appropriate amount of time, signaling the wine's favorable ageing potential.

Fresh and lively as it hits the palate, it flows with a sensation that is deliciously fruity. The mouth feel is predominately gentle; We are taking a bite directly into the fruit!

Spirited acidity and effervescence appear, while in the background, the dosage of liqueur provides the link between the wine and the effervescence. This balance creates an ample texture that remains light and welcoming, while maintaining its fruity freshness, reminiscent of the embrace of a cozy sweater.

Good length on the palate (lingering 7 to 8 seconds) releases intense fruit flavours of baked apple, candied quince and strawberry. Acidic and chalky sensations accompany the finish.

Cuvée Reflets offers a sincere, generous and delectable style even though it has a low *dosage*. This can be explained by the quality of the grapes used in the blend and minimum intervention during the elaboration.

This cuvée would be well served in a slender flute at a temperature of 8° to 10° Celcius (46°- 50° Fahrenheit.)

As for meal pairings, we propose gougères, white sausage, or carrot soup with a touch of orange. For a more sophisticated meal pairing, opt for salmon gravlax, roasted scallops or a zucchini risotto.