

Champagne CAILLEZ LEMAIRE

Tasting Notes – Franck Wolfert, March 16, 2021

Reflets demi-sec

This champagne is a perfect golden color. The slow, consistent effervescence feeds a flawless fine stream of bubbles. This wine presents itself as a beautiful delicacy.

The initial nose is that of pastries - we discern aromas of cream, biscuits, strawberries... When left to breathe, the character shows more maturity (brioche, baked pear, candied fruit, gingerbread, etc.). Then, autumnal nuances appear: caramel, milk chocolate, cardamom, and roasted pineapple.

The nose is mature, complex, accessible, and extremely appetizing.

After twenty minutes, the lingering of the aromas in the air demonstrates its good health and stability.

It hits the palate in a full-bodied manner, and the effervescence seems to melt in your mouth, What follows is a pleasant consistency, with the liquor of the *dosage* well integrated into the body and effervescence of this wine. It emanates a feeling of richness and generosity. Altogether this produces a velvety sensation, which gradually releases and becomes smoother under the influence of the wine's good acidity.

The finish is quite long (persists for 7 to 8 seconds) and mouthwatering. Beautiful freshness lingers behind the sweetness, revealing as well, an elegant bitterness.

Rich, luscious, and dynamic are the key words to describe this Demi-Sec. This is a beautiful dessert cuvée that can also be served after dinner, by the fireplace.

Serve at a temperature of 8° Celsius (46° Fahrenheit) to preserve the dynamic nature of this wine and in a wide-mouth champagne glass, so the aromas of the vintage may properly blossom.

As for meal pairings, try Berber cuisine such as tagine with dried fruit, or spicy dishes. For a true revelation try it also with creamy cheese. Of course, this cuvée will put its best foot forward when paired with white-fleshed fruit and creamy desserts.