

GR

G. RICHOMME

CHAMPAGNE

L'ORIGINELLE

Brut – available in Demi-sec



It is this very cuvée that has shaped our identity. Eldest cuvée of all, it is our first reference. L'Originelle saw its youngest sisters born, watched their education and prompts them to 'grow up'. Its fruity aromas meet unanimous approval whether in its Brut version or in its demi-sec version and pairs nicely with a wide range of food from starters to desserts.

BLENDING AND WINEMAKING

- Grape Variety : 70 % Chardonnay 30 % Pinot Noir
- Tête de Cuvée : 75 % Harvest 2019 and 25% 2017-2018 Reserve Wines
- Terroir : Barbonne - Fayel
- Temperature-controlled stainless steel vat
- Bottling : 2020
- Dosage : 6 g / l
- Drinking Temperature : Between 6° and 8°

This wine has a straw yellow robe with golden tints and boasts a rich effervescence.

The first impression of this wine is of a pastry, and its universe is that of a reflective wine with a terroir identity. On a soft meringue base, the expressive and generous nose reveals ripe wheat and dried fruit (such as almond and hazelnut), before shifting to pineapple and linseed oil.

Similar to the richness of the nose, the palate develops a pleasant mouth-watering tension, with bitters on candied orange and bergamot. The finish lingers on spices and, in particular, white pepper.

FOOD AND WINE PAIRING

- Poultry stuffed with truffle and cream, seafood casserole, veal blanquette
- Scallop carpaccio with mango sauce

AVAILABLE BOTTLING AND DOSAGES

- Bottle (75 cl) – Demi-sec : 32 g/l
- Bottle (75 cl) – Brut