

# CHAMPAGNE GOUSSARD

## ESPRIT ÉLÉGANT

CHARDONNAY, PINOT NOIR

BRUT

## CHAMPAGNE DIDIER GOUSSARD

Aux Riceys



### General description:

This blend, which mainly consists of chardonnay grapes, embodies all the elegance that Champagne Didier GOUSSARD has to offer.

### Blend:

- Around 60% chardonnay + 40% pinot noir
- Vineyard in the Côte des Bar (Vallée de la Sarce terroir)
- Blend of wines from at least 3 different years with around 30% reserve wines
- Dosage: BRUT with around 7 g/l
- Label: TERRA VITIS

### Tasting notes:

Dominated by chardonnay grapes, this champagne is a light golden colour with delicate and dynamic bubbles. Subtle and elegant, notes of citrus and white flowers dominate the nose. On the palate it has a lively and frank attack which then develops into a texture that brings a nice refinement in addition to the aromas on the nose.

### Food pairings:

This champagne is delicious with seafood, particularly oysters! It is also perfect served as an aperitif with foie gras, grilled king prawns, parmesan crisps or other tasty morsels. It also pairs beautifully with fish dishes like John Dory fillets with a mussel sauce, for example.

**Type of blend:** CLASSIC - PLAYFUL - GOURMET - LEGENDARY

**Champagne-making process:** Alcoholic fermentation and malolactic fermentation in temperature-controlled stainless steel tanks.

**Bottling:** Can be identified by the batch number laser-engraved on the bottle and written on the label

**Maturation:** From 15 to 24 months

**Disgorgement:** Engraved on the bottle and written on the label

**Available in:** Bottle - Half-bottle - Magnum - Jeroboam

### Storage advice:



T°: 10°C to 15°C



Humidity: Between 60% and 80%



Number of years: 3 to 5 years