

CHAMPAGNE GOUSSARD

Tradition

Pinot noir

Brut

CHAMPAGNE GUSTAVE GOUSSARD

Côte des Bar

General description:

This champagne perfectly embodies the pinot noir grape which is traditionally grown in this area of the Côte des Bar.

Blend:

- 100 % pinot noir
- Côte des Bar
- Blend of wines from at least 3 different years with around 30% reserve wines
- Dosage: BRUT with around 9 g/l
- Label: TERRA VITIS

Tasting notes:

To the eye, this golden champagne may reveal shades of rose gold. The nose is full of aroma with hints of apple, quince and yellow-flesh fruits like vine peaches. The pleasant effervescence offers up a structured and harmonious palate with a delightful vinosity.

Food pairings:

While this champagne is perfect as an aperitif, it can also be enjoyed at any time of day or at any point during your meal. It is the ideal accompaniment for buffets (charcuterie, sandwiches, prunes wrapped in bacon) or white meats (guinea fowl with chestnuts) and even after-dinner conversations that continue late into the night.

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

