

CHAMPAGNE GOUSSARD

HOMMAGE ET HÉRITAGE

BLANC DE NOIR

BRUT

CHAMPAGNE

**DIDIER
GOUSSARD**

Aux Riceys



General description:

With this Blanc de Noirs champagne, all eyes are on the pinot noir grape. It showcases exactly what Champagne Didier GOUSSARD can do with a little time, maturation in barrels and expertise.

Tasting notes:

This golden-yellow champagne offers up an enticing nose that expresses the maturation in oak barrels with a slightly toasted flavour and notes of vanilla, pastries and candied plum. It is very delicate on the palate with a slightly savoury taste and a lasting, warm finish

Assemblage :

- 100 % pinot noir
- Vineyard in the Côte des Bar (Vallée de la Sarce terroir)
- Blend of wines from several different years with some of the wines matured in oak barrels for a minimum of 18 months.
- Dosage: BRUT with around 7 g/l
- Label: TERRA VITIS

Food pairings:

This delicious champagne can be paired with almost anything. It particularly shines when enjoyed with rich dishes like chicken and morels in cream, duck breast or sea bass in a beurre blanc sauce.

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: At least 30 months

Disgorgement: Engraved on the bottle

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

Storage advice:



T°: 10°C to 15°C Humidity: Between 60% and 80% Number of years: 5 to 7 years