

CHAMPAGNE GOUSSARD

TERROIR TENTATION

PINOT NOIR

BRUT

CHAMPAGNE
**DIDIER
GOUSSARD**

Aux Riceys



General description:

Made exclusively from pinot noir grapes, this is a classic champagne that truly embodies Champagne Didier GOUSSARD and their terroir.

Blend:

- 100 % 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 9 g/l
- Label: TERRA VITIS

Tasting notes:

This champagne is a beautiful straw yellow with hints of rose gold and offers up a nose that brings to mind yellow- or white-flesh fruits like vine peaches or mirabelle plums. It is pleasant on the palate, fleshy and well-rounded, with deliciously fizzy bubbles.

Food pairings:

This versatile champagne is the perfect accompaniment for classic charcuterie platters, savoury choux pastries and other hors d'oeuvres. It is also ideal for buffets and receptions! It is equally delicious served with white meat, like roast chicken, and can be enjoyed all night long during family gatherings!

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