

CHAMPAGNE GOUSSARD

Douceur

Pinot noir

Demi - sec

CHAMPAGNE GUSTAVE GOUSSARD

Côte des Bar



General description:

This champagne has been developed using the classic house blend and offers a new and different way to enjoy champagne thanks to its adapted dosage.

Assemblage :

- 100 % Pinot Noir
- Vineyard in Côte des Bar
- Blend of wines from at least 3 different years with around 30% reserve wines
- Dosage: DEMI-SEC with around 37 g/l
- Label: TERRA VITIS

Tasting notes:

This pale gold champagne is subtle on the nose with hints of white- and yellow-flesh fruits. The sweeter note added here brings out the flavours of honey-producing flowers, honeysuckle in particular. The mastery of the dosage truly reveals itself on the palate with a touch of honey that gives the champagne a more exotic flavour while respecting the character of the pinot noir grapes.

Food pairings:

This champagne is perfect with sweet desserts to finish off a meal, particularly anything with almonds or praline, or as a little afternoon treat served with macarons or choux buns.

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