

CHAMPAGNE GOUSSARD

«Hubert» Récolte 2007

Chardonnay

Extra Brut

CHAMPAGNE GUSTAVE GOUSSARD

Côte des Bar

General description:

The exceptional geology of the terroir and the chalky Portlandian soils where the chardonnay grapes for this champagne are grown highlights the importance of a long maturation of the grapes from the "HUBERT" parcel harvested in 2007.

Tasting notes:

On the nose this golden champagne will bring to mind the aromas of slightly buttery pastries and cakes like vanilla flan and apricot tart. The notes of slightly candied citrus fruits and honey-producing flowers (lime trees, broom) bring a freshness to the palate. This stunning champagne is sculpted with delicate bubbles that bring a certain lightness and pleasure. The exquisite balance between the dosage and the acidity brings things to a taut finish.

Blend:

- 100 % Chardonnay
- Vineyard in Côte des Bar with terroir of exceptional geological origin: Portlandian soils
- Exclusive blend from the 2007 harvest with grapes from the "HUBERT" parcel.
- Dosage: EXTRA-BRUT with around 4 g/l

Food pairings:

This Extra Brut Millésimée blend is perfect for sharing with friends that love unusual champagnes! It is ideal for any special meal. Try serving it with lobster and foie gras ravioli, scallop and leek puff pastry parcels or sweetbreads.

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 15 years

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: 5 to 8 years

