

CHAMPAGNE GOUSSARD

Prestige

Chardonnay - Pinot Noir

BRUT

CHAMPAGNE GUSTAVE GOUSSARD

Côte des Bar



General description:

This blend is made from a selection of grapes from the Côte de Bar and highlights the chardonnay grapes, which dominate over the pinot noir, with the result being a deliciously refined champagne.

Blend:

- Around 60% chardonnay + 40% pinot noir
- Origin: Côte des Bar
- Blend of wines from at least 3 different years with around 30% reserve wines
- Dosage: BRUT with around 7 g/l
- Label: TERRA VITIS

Tasting notes:

The result of a blend of mostly chardonnay grapes, this champagne is a light golden colour and incredibly effervescent. It is floral and minty on the nose with notes of citrus. It has a frank attack on the palate with notes of citrus (clementine, grapefruit) and a hint of vanilla and brioche. The finish is lively and elegant.

Food pairings:

This champagne is delicious with a seafood platter. It is ideal served as an aperitif with foie gras marinated in champagne, salmon pâté or slices of parmesan, comté or dry goat's cheese. It is also pairs wonderfully with dishes such as pan-fried scallops with a champagne sauce and parmesan crumble.

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