

CHAMPAGNE GOUSSARD

Pur noir

Pinot noir

Dosage Zéro

CHAMPAGNE GUSTAVE GOUSSARD

Côte des Bar



General description:

This champagne is made exclusively from pinot noir grapes with a natural dosage that allows the grapes to fully express the terroir in which they were grown. It is the perfect ambassador for our house!

Tasting notes:

This champagne has a beautiful golden yellow colour. Its fine bubbles release the complex aromas of grilled food, balsamic and orange blossom. The distinctive nose bring back the flavour of the pinot noir grapes with hints of red fruits, blackcurrant, apricot and fig. It is rich, long and balanced on the palate and gradually develops flavours of quince paste, hazelnut and apricot. The absence of dosage only serves to better highlight the terroir and the grapes in this champagne!

Blend:

- 100 % pinot noir
- Vineyard in Côte des Bar
- Blend of wines from several different years and from a "permanent reserve".
- Dosage: BRUT NATURE with 0 g/l
- Label: TERRA VITIS

Food pairings:

This complex and mature champagne can be enjoyed as an aperitif, but it really shines when served alongside your main meal. It pairs beautifully with veal ragout, grilled fish or even red meat. It is also a great partner for raw milk chaource, a local cheese!

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 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: 5 to 6 years