

CHAMPAGNE GOUSSARD

Rosé

Pinot noir

Brut

CHAMPAGNE
**GUSTAVE
GOUSSARD**

Côte des Bar

General description:

This blended rosé has a strong character and is made exclusively from pinot noir grapes. It also reflects the long tradition of the production of coloured wines in the area.

Blend :

- 100 % Pinot Noir
- Côte des Bar
- Blended rosé made using a traditional blend and PDO Champagne red wine (made several years previously). Around 30% reserve wines
- Dosage : BRUT with around 12 g/l
- Label: TERRA VITIS

Tasting notes:

This champagne has a stunning deep pink colour and offers up an expressive nose with the delicious aromas of forest fruits (blackberries, wild strawberries) and other red fruits (strawberries, raspberries and redcurrants). It is well-rounded in the mouth with a delicate finish.

Food pairings:

This rosé champagne is the perfect treat after a sunny stroll or to enjoy while lounging by the pool. It is equally delicious when paired with a cherry clafoutis, pear tart or a chocolate lava cake. You can also enjoy it as an aperitif with a selection of sweet appetisers or, if you are feeling more adventurous, you can even try pairing it with cheese (goat's cheese, blue cheese or maroilles).

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: 2 to 3 years

