

CHAMPAGNE GOUSSARD

Respect N°0

Pinot noir

ZÉRO DOSAGE



CHAMPAGNE
**OCTAVE
GOUSSARD**

Côte des Bar



General description:

This zero dosage champagne is made using grapes from the house vineyard and represents the organic range of the domaine. Made exclusively from Pinot Noir grapes, it is a perfect expression of this unique terroir of the Côte des Bar. It truly embodies the respect that we have for our environment.

Tasting notes:

This champagne has a bright yellow colour with hints of rose gold. The fine, delicate bubbles burst on the surface to create a foam that releases the aromas of pear, oven-baked apples, yellow peaches and lemon tree honey. A real delicacy that fills the mouth yet remains light thanks to the bubbles.

Blend:

- 100 % pinot noir
- Côte des Bar
- Blend of wines from several different years (primarily harvested in 2015) and from a "permanent reserve".
- Dosage: NATURAL BRUT with 0 g/l
- Label: Organic

Food pairings:

This champagne is perfect as an aperitif served alongside savoury appetisers. If you want to pair it with a dish, try it with sole meunière, lamb skewers or tapas.

Type of blend: CLASSIC - PLAYFUL - GOURMET - LEGENDARY

Champagne-making process: Alcoholic fermentation and malolactic fermentation in temperature-controlled stainless steel tanks

Bottling: 2017 and can be identified by the batch number laser-engraved on the bottle and written on the label

Maturation: At least 5 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: 3 to 4 years