

CHAMPAGNE GOUSSARD

Respect N° 17-15

Pinot noir

BRUT



CHAMPAGNE
**OCTAVE
GOUSSARD**

Côte des Bar



General description:

This champagne made using grapes from the house vineyard 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 embodies the respect that we have for our environment with a simple coding. Bottling in 2017 with a blend mostly made using the 2015 harvest.

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.

Blend:

- 100 % pinot noir
- Vineyard in Côte des Bar
- Blend of wines from several different years (primarily harvested in 2015) and from a "permanent reserve".
- Dosage: BRUT with around 6 g/l
- Label: Organic

Tasting notes:

This light golden yellow champagne releases a creamy effervescence with its microscopic bubbles. The nose offers up fruity scents of peach, toasted almonds, pear and exotic fruits. It is deliciously creamy on the palate with flavours of buttery pastries yet still fresh.

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