

CHAMPAGNE GOUSSARD

Respect N° 18-17

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 2018 with a blend mostly made using the 2017 harvest. Bottling in 2017 with a blend mostly made using the 2015 harvest.

Blend:

- 100 % pinot noir
- Vineyard in Côte des Bar
- Blend of wines from several different years (primarily harvested in 2017) and from a "permanent reserve".
- Dosage: BRUT with around 6 g/l
- Label: Organic

Food pairings:

This champagne is perfect as an aperitif with savoury appetisers like taramasalata and salmon blinis. If you want to pair it with a meal, try serving it with grilled sea bass, prawn skewers or haddock and lentils.

Tasting notes:

This champagne has a golden yellow colour that is light and shimmering. It has small and delicate bubbles that burst on the surface, releasing delicious fruity aromas with notes of ripe yellow-flesh fruits, candied lemons and toasted hazelnuts and almonds. It is clean, long and well-balanced in the palate with hints of brioche and nougat. A finish full of vinosity and a creamy foam characterise this champagne.

Type of blend: CLASSIC - **PLAYFUL** - **GOURMET** - LEGENDARY

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

Bottling: 2018 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 5 years