Champagne Gobillard

Brut Grande Réserve Premier Cru Magnum



WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

SIZE	150cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (50%), Pinot Meunier (25%), Pinot Noir (25%)
CLOSURE	Natural Cork
SKU CODE	591378NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur, Fish
CLOSURE	Natural Cork
PH	3.06
TOTAL ACIDITY	6.45g/l Tartaric
RESIDUAL SUGAR	9.45g/l
SKU	591378NV

TASTING NOTE

An elegant Champagne with a bouquet of citrus blossom that precedes a delicate array of greengages and honey on the tongue.

VITICULTURE

This cuvée is made with premier cru grapes mainly from the comune of Hautvillers (where the monk, Dom Pérignon pioneered the production of Champagne), but with some blending with premier crus in Cumières and Dizy.

VINIFICATION

Around 30% of the wine is made from reserve wines, adding complexity and uniformity across vintages. It is aged for three years in the cellars on the lees to add roundness and yeast character. At disgorgement the wine is given a dosage 8g/l.

FOOD MATCHING

A versatile champagne which is ideal for aperitif or for lighter first courses.