

Gobillard Brut Tradition



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE

TASTING NOTE

Supple, quaffable Champagne full of red fruit, citrus and almonds.

VITICULTURE

Produced by the family champagne house of JM Gobillard et Fils who cultivate about 25 hectares of vines per year around the commune of Hautvillers.

VINIFICATION

Brut Tradition champagne: fruity, in taste and harmonious aromas. Blend: 1/3 Chardonnay, 1/3 Pinot Noir, 1/3 Pinot Meunier. Consistency via reserve wines to complete the assemblage process. Aged ≥ 2 years in the cellars for depth of flavour

FOOD MATCHING

It generally goes well with lighter foods, such as seafood and vegetables. Also good as a pre-dinner aperitif.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Meunier (35%), Pinot Noir (35%), Chardonnay (30%)
CLOSURE	Natural Cork
SKU CODE	629661NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.14
TOTAL ACIDITY	6.05g/l Tartaric
RESIDUAL SUGAR	8.8g/l
SKU	629661NV