Champagne Gobillard

Brut Tradition

WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

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

TASTING NOTE

A gentle, elegant and rounded style of Champagne, with notes of ripe apples. Full-bodied, balanced and harmonious through to the long finish, it has beautifully-integrated, mellow flavours. Made from approximately 1/3 each Chardonnay, Pinot Noir and Meunier, aged for a minimum of two years, this is a delicious Champagne from an excellent quality, small producer located between Taittinger and Dom Pérignon in the village of Hautvilliers.

VINIFICATION

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. 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.

FOOD MATCHING

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