Gobillard

Cuvée Prestige Millesimée` 2018



SIZE 75cl VINTAGE 2018

ABV 12.5%

GRAPE VARIETIES Chardonnay (60%), Pinot

Noir (40%)

CLOSURE Natural Cork

SKU CODE A9436118

EXPRESSION Sparkling & Champagne

COUNTRY France

REGION Champagne

ALLERGENS Sulphur

CLOSURE Natural Cork

РН 3.16

TOTAL ACIDITY 6.45g/I Tartaric

RESIDUAL SUGAR 6.6g/l

SKU A9436118







FRA

NCE CHAMPAGNE

TASTING NOTE

Classy Champagne, restrained and elegant, with dried fruit on the nose and a mouthful of almonds and hazelnuts.

VITICULTURE

The grapes of this wine are selected at harvest from old vines with low production, best exposed, located mid-slope on the chalk.

VINIFICATION

The base wines from the first plot selection, more concentrated, must successfully pass a blind taste test very rigorous. Finally it gives birth to the flagship of our Champagne House. Minimum 3 years of cellar aging.

FOOD MATCHING

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

