



CHAMPAGNE
PAUL GOERG
PREMIER CRU À VERTUS



ABSOLU ETRA-BRUT

Premier cru à Vertus

BLEND

100% Chardonnay cultivated at Vertus, mainly from the 2012 harvest.

DOSAGE

2g/L of sugar, then aged 1 year in the cellar before tasting.

TASTING NOTE

A very fresh nose, carried on salinity and citrus fruits, then very greedy with notes of brioche and candied fruits, softened by touches of honey.

On the palate, a fresh and acidulous attack. The tension lingers in the finish thanks to the candied lemon notes highlighted by the minerality of this cuvée.

FOOD & CHAMPAGNE PAIRINGS

Ceviche de thon et pommes granny smith
Huître tiède en écume de parmesan
Tartare de St Jacques, croquant de légumes au citron vert

AWARDS

- ◆ Gold Medal - Mundus Vini 2021
- ◆ Gold Medal - Berlin Wine Trophy 2021
- ◆ Gold Medal - Terre et Vin 2021

FORMAT

Bottle 75cl
Alone or with its gift box