



CHAMPAGNE  
**PAUL GOERG**  
PREMIER CRU À VERTUS



## ROSÉ

*Premier cru à Vertus*

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### BLEND

90% Chardonnay and 10% Pinot Noir vinified in red wine by ourselves. These grape varieties are cultivated in Vertus and are mainly from the 2016 harvest.

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### DOSAGE

8g/L of sugar, low dosage, favouring the expression of the wine and its terroir.

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### TASTING NOTE

A fruity nose, on the freshness thanks to the Chardonnay and its citrus notes. The Pinot Noir then expresses itself by a greedy explosion with notes of raspberries and blackcurrants. A well-balanced palate, illustrated by wild strawberries which marries the ambassadors of the two grape varieties, citrus and red fruits. The final touch is brought to the minerality and crispness of the fresh fruit.

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### FOOD & CHAMPAGNE PAIRINGS

Filets de rouget grillés et écrasé de pommes de terre aux olives noires  
Rôti de biche sauce grand veneur et sauté de champignons des bois  
Tiramisu au fromage blanc de chèvre et aux fruits rouges

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### AWARDS

- ◆ Gold Medal - Mundus Vini 2021
- ◆ Gold Medal - Terre et Vins 2021
- ◆ Bronze Medal - International Wine & Spirit Competition 2021
- ◆ Gold Medal - Concours Générale Agricole de Paris 2020

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### FORMAT

Bottle 75cl  
Alone or with its gift box