



CHAMPAGNE
PAUL GOERG
PREMIER CRU À VERTUS

MILLESIME 2012

Premier cru à Vertus

BLEND

This is one of the finest years that Champagne has ever known, a blend of selected parcels in the heart of the Vertus 1er cru terroir. It brings together all the qualities of the greatest vintages of the last sixty years.

85% Chardonnay
15% Pinot Noir

DOSAGE

The dosage of 5g/L was selected among many modalities. The wine selected to make the liqueur is a Chardonnay from our parcel-based vinifications which has matured in casks for several years.

TASTING NOTE

The nose is fine and elegant and offers us first of all, notes of white flowers and fresh citrus fruits supported by a mineral on the flint. Then we find a warm side and aromas of nuts and dried fruits. Finally, there are spices and an empyreumatic character with vanilla and brioche.

The palate is initially fresh with notes of yellow lemon. Then the wine gains in fullness and richness and we find vanilla and toast. The finish is fresh but still powerful with aromas of fresh yellow fruit mixed with some notes of mokka and mineral, almost salty.

FOOD & CHAMPAGNE PAIRINGS

For the apéritif : serve at 8°c

For a salty balance : serve with oysters (10°c)

Saint Pierre, capers sauce (12°c)

Just-right cooking sweetbreads (13°c)

AGEING

9 Years on slat

FORMAT

Bottle 75cl

Alone or with its gift box

