



CHAMPAGNE  
**PAUL GOERG**  
PREMIER CRU À VERTUS



## BRUT TRADITION

*Premier cru à Vertus*

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### BLEND

60% Chardonnay and 40% Pinot Noir grown at Vertus. 65% from the 2014 harvest and 35% reserve wine.

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### DOSAGE

8g/L of sugar, low dosage, favoring the expression of the terroir of Vertus.

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### TASTING NOTE

The nose is ample and fresh. Both floral, with hints of acacia and fruity with citrus and yellow fruit notes, such as peaches. In the mouth, the tension is maintained by the citrus fruits until the final note of yellow lemon. Beautiful balance between these two grape varieties, the maturity of the Pinot Noir's aromas is preserved by the freshness of the Chardonnay.

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### FOOD & CHAMPAGNE PAIRINGS

Filet de sole au four, risotto d'asperges vertes et pistou Aiguillettes de canard croustillantes, salade d'épinards citron confit

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### AWARDS

- ◆ Gold Medal - Berlin Wine Trophy 2021
- ◆ Silver Medal - Vinalies Nationales 2020
- ◆ Silver Medal - Concours Général Agricole 2020

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### FORMAT

Bottle 75cl  
Alone or with its gift box