

## Champagne Paul Goerg Vintage 2007

Five localities such as Les Terrattes, Les Chetivins, have been selected to blend this great cuvée, that combines richness, complexity and mature and intense vintage aromas. Thanks to the combination between long ageing and low dosage, this exceptional Champagne is a clear expression of Vertus terroirs, unique vineyard of the Côte des Blancs, birthplace of Champagne Paul Goerg .



### About 2007 vintage :

2007 is an unusual vintage, one of the few in champagne when harvest started in August, like 2003 and 2011. After a very hot and sunny spring, the following months are rather gloomy with a lot of rain. Nevertheless, this cool weather does not impact the lead taken by the vines during the spring and very quickly berries reach optimal maturity. Harvest starts at the very end of August and lasts until the third week of September. This wide window for picking combined with low volumes creates perfect conditions for a serene harvest. In addition, 2007 vintage is of remarkable quality.

### Tasting :

The eye shows an intense pale gold color. The nose, both complex and subtle, brings up buttery aromas, with notes dominated by spices, caramel, almond paste, litchi and vanilla. On the palate, it is first very mineral. It then reveals a beautiful acidity, with citrus fruits and grapefruit aromas. This champagne is very complex, delicate, at the same time rich, powerful and mineral.

### Pairings :

Lobster roasted in shrimps butter, duck breast with figs.

CHAMPAGNE  
  
PAUL GOERG

### Technical informations:

85% Chardonnay  
From Vertus terroirs.  
15% Pinot Noir

Dosage 6 grams per litre.

