



CHAMPAGNE  
**PAUL GOERG**  
PREMIER CRU À VERTUS



## BLANC DE BLANCS

*Premier cru à Vertus*

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### BLEND

100% Chardonnay grown at Vertus, 60% of which is from the 2013 harvest and 40% is reserve wine.

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### DOSAGE

8g/L of sugar, low dosage, allowing the terroir of Vertus to express itself.

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### TASTING NOTES

A nose that is both generous, with white and yellow fruits such as vine peach, and warm thanks to subtle notes of roasted hazelnuts and mocha.

In mouth, round attack, notes of candied citrus fruits transport us towards a beautiful freshness. The notes of custard cream are maintained by the lemony tension for a harmonious finish.

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### FOOD & CHAMPAGNE PAIRINGS

Carpaccio de bar mariné au citron vert  
Dos de lieu jaune aux lentillons de Champagne  
Suprême de volaille à la coriandre

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### AWARDS

- ◆ Gold Medal - Mundus Vini 2021
- ◆ Gold Medal - Berlin Wine Trophy 2021
- ◆ Silver Medal - Terre & Vins 2021
- ◆ Bronze Medal - International Wine & Spirit Competiton

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### FORMATS

Bottle 75cl  
Alone or with its gift box  
Half bottle 37,5cl  
Magnum 150cl; Jeroboam 300cl