

Gobillard

Brut Baron de Marck



FRANCE

CHAMPAGNE

VITICULTURE

Produced by the family champagne house of JM Gobillard et Fils who cultivate about 25 hectares of vines per year around the commune of Hautvillers.

VINIFICATION

Grapes gently pressed, varietals vinified separately, blended with reserves, refermented with special yeasts under crown cork, aged for brioche aromas. Dégorgement, dosage, cork, and ship.

FOOD MATCHING

This is a champagne characterised by its purity of fruit and hint of brioche complexity which makes it a classic drink on its own for apéritif, with canapés, or with light fish dishes.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (34%), Pinot Meunier (33%), Pinot Noir (33%)
CLOSURE	Natural Cork
SKU CODE	591461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur, Fish
CLOSURE	Natural Cork
PH	3.11
TOTAL ACIDITY	6.65g/l Tartaric
RESIDUAL SUGAR	7.8g/l
SKU	591461NV