

# Gobillard

## Brut Tradition



### TASTING NOTE

Supple, quaffable Champagne full of red fruit, citrus and almonds.

### 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

Brut Tradition champagne: fruity, in taste and harmonious aromas. Blend: 1/3 Chardonnay, 1/3 Pinot Noir, 1/3 Pinot Meunier. Consistency via reserve wines to complete the assemblage process. Aged  $\geq 2$  years in the cellars for depth of flavour

### FOOD MATCHING

It generally goes well with lighter foods, such as seafood and vegetables. Also good as a pre-dinner aperitif.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Meunier (35%), Pinot Noir (35%), Chardonnay (30%)
CLOSURE	Natural Cork
SKU CODE	629661NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.14
TOTAL ACIDITY	6.05g/l Tartaric
RESIDUAL SUGAR	8.8g/l
SKU	629661NV