

Gobillard

Cuvée Prestige Millesimée` 2018



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE

TASTING NOTE

Classy Champagne, restrained and elegant, with dried fruit on the nose and a mouthful of almonds and hazelnuts.

VITICULTURE

The grapes of this wine are selected at harvest from old vines with low production, best exposed, located mid-slope on the chalk.

VINIFICATION

The base wines from the first plot selection, more concentrated, must successfully pass a blind taste test very rigorous. Finally it gives birth to the flagship of our Champagne House. Minimum 3 years of cellar aging.

FOOD MATCHING

A versatile champagne which is ideal for aperitif or for lighter first courses.

SIZE	75cl
VINTAGE	2018
ABV	12.5%
GRAPE VARIETIES	Chardonnay (60%), Pinot Noir (40%)
CLOSURE	Natural Cork
SKU CODE	A9436118
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.16
TOTAL ACIDITY	6.45g/l Tartaric
RESIDUAL SUGAR	6.6g/l
SKU	A9436118