



CHAMPAGNE R.GERBAUX

Propriétaire ♦ Récoltant

Grande Réserve

Black cap

Produced mainly from Pinot Noir and Chardonnay, selected from our best hillsides. This blend is made from a selection of our best wines, the «coeurs de cuvées», which are blended with reserve wines giving the champagne more maturity.

♦ APPEARANCE

Wine with a clear yellow hue, with rose and clear gold reflections. The bubble cord is generous and goes hand in hand with the natural brilliance of this wine.

♦ AROMA

Open, full of aromas with scents of white flowers, such as the acacia, brought by the Chardonnay. The Pinot Noir attributes aromas of very ripe fruits like yellow peach and apricot with notes of prune. The ageing adds nuances that recall shortcrust pastry and cookie dough.

♦ PALATE

The attack is lively which is followed by a round, buttered evolution, with dominant aromas of ripe yellow fruits. A champagne with a good growing finish. We begin to perceive light nuances of candied fruits like quince, which will increase with time. There is also a touch of milk caramel.

It is a beautiful aperitif cuvée that can also be served at the entrance of a dinner with dishes like fish with spices or a poultry with citrus fruits. You will also appreciate this champagne during your receptions or evenings.



TECHNICAL CHARACTERISTICS

BLEND	—	40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier
COMPOSITION	—	70% wine of the year and 30% reserve wine
AGEING	—	36 to 48 months
DOSAGE	—	only in Brut: 8,00 g/l
BOTTLES	—	bottle 750 ml, half bottle 375 ml and magnum 1500 ml

www.champagne-gerbaux.fr

15 Route de Bézu-le-Guéry 02310 Crouttes sur Marne, France
T: +33 (0)3 23 82 15 01 ♦ contact@champagne-gerbaux.fr