



CHAMPAGNE R.GERBAUX

Propriétaire ♦ Récoltant

Millésimé 2008

Gold cap

It is the wine of a single year chosen according to the climatic conditions that give the ultimate quality to the grapes. The blend mainly consists of the Chardonnay. This champagne, which aged for a minimum of five years, has reached its perfect maturity. It demonstrates to what nature can produce at its best moments.

♦ APPEARANCE

Yellow gold with amber and coppery reflections. This sustained hue immediately gives an idea of its maturity and concentration. The mousse is white and generous, the bubbles spread in a delicate and fine bouquet.

♦ AROMA

The aromas are dominated by a first nose of toasted notes such as bread crust or grilled toast, then towards peppery nuances. There are scents of hazelnut and tapered almonds as well as aromas of candied lemon and orange paste.

♦ PALATE

A very ample and round impression with a acidulous tip that recalls candied citrus. A sensation of richness and concentration, followed by a sweet dry fruit flavour on the finish.

A successful and ripe wine, at its peak. Intimate champagne, to be enjoyed in small committee: (small group of friends) to be served not too cold ensuring all of its aromatic potential to be expressed.

It is a wine of pleasure to be discovered for oneself. It can be kept for years. A wine that makes you love champagne.



TECHNICAL CHARACTERISTICS

BLEND	—	50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier
COMPOSITION	—	100 % wine of the year 2008
AGEING	—	a minimum of 60 months
DOSAGE	—	only in Brut: 8,00 g/l
BOTTLES	—	bottle 750 ml

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