



CHAMPAGNE R.GERBAUX

Propriétaire ♦ Récoltant

Vallée de la Marne

Ivory cap

Elaborated from the three traditional grape varieties of champagne: Pinot Noir and Chardonnay, but mainly the Pinot Meunier. This champagne is a blend of all our harvested wines, coming from our different hillsides. The addition of reserve wines provides its balance and quality.

♦ APPEARANCE

A beautiful light yellow intensity with lemony reflections. Its pale green shades is giving it a feeling of freshness.

♦ AROMA

A first impression of red fruits. Next the wine opens with notes of fleshy fruits such as white peach, finishing with a peppery nuance. Its nose is fresh and attractive.

♦ PALATE

In first nose the wine gives a crisp and juicy impression. Then it continues with a pleasant slight bitterness, with fruity remaining the dominant. The finish is on the granny apple and grapefruit prolonging its freshness.

Champagne which defends a certain classicism, mixing fresh and fruity flavours, easy to drink, ideal for aperitif, cocktail or wedding reception. It will whet your appetite. At the table, it can accompany light dishes.



TECHNICAL CHARACTERISTICS

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| BLEND | — | 50% Pinot Meunier, 30% Pinot Noir, 20% Chardonnay |
| COMPOSITION | — | 80% wine of the year and 20% reserve wine |
| AGEING | — | 24 to 30 months |
| DOSAGE | — | Brut: 4,00 g/l and Demi-sec: 30,00 g/l |
| BOTTLES | — | bottle 750 ml and half bottle 375 ml |

www.champagne-gerbaux.fr

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