

Champagne Brut, Les Vieilles Vignes de Mon Grand-Père

Bruno Gobillard



LOCALITY: FRANCE – Champagne – Marne Valley

APPELLATION: Champagne

GRAPE VARIETY: 45% Chardonnay, 35% Pinot Meunier and 20% Pinot Noir.

WINEMAKER: Bruno Gobillard

VINEYARD: On average 70-year-old vines planted in Moussy, Pierry, Épernay, Cramant, Châtillon-sur-Marne and Chapelle-Montaudon over chalk and limestone soils.

VITICULTURE: Sustainable.

WINEMAKING: Long and gentle traditional pressing, individually separated by parcel. No malolactic fermentation.

AGING: Aged for 3 years *sur lattes* before disgorging. 12% reserve wine from the 3 previous years.

BOTTLING: Not fined but lightly filtered. Dosage Brut: 6 g/L. Disgorged every quarter.

