

CHAMPAGNE GASMAR



TASTING NOTES

On the nose there are notes of pepper and mint with slightly grilled undertones. On the palate the initial impression is one of great freshness. As the tasting session goes on, the impression of fruit grows notably with a strong dominance of apricot and peach - then comes a clearly lemon finish.

It is an extra brut with a 3g/L dosage. It is to be tried with roasted poultry and summer vegetables, or also for an aperitif with friends.

Un, deux, trois...

extra
brut

Chardonnay : 30 %
Pinot Noir : 30 %
Meunier : 40 %
Reserve wine : 25 %