

# CHAMPAGNE GASMAR



## TASTING NOTES

Nice stream of fine bubbles of a flaxen gold colour. The nose is complex with notes of red and yellow fruit ; it retains its intensity with a finish rich in aromas of candied fruit. It is a fresh and lively Champagne with a most pleasant acidity. This blend of Chardonnay and Meunier is ideal for a wedding aperitif, as well as for an aperitif/dinner during which everyone is able to create their own dinner from fresh vegetables with a mild dressing, fresh cheese and salmon on toast, tomato-feta-basil on toast, smoked and poached salmon rillettes, or also avocado based verrines. For those who do need Champagne with their dessert, it will go very well with light desserts based on fruit.

Chardonnay : 30 %  
Pinot Noir : 0 %  
Meunier : 70 %  
Reserve wine : 40 %