

CHAMPAGNE
PIERRE GERBAIS
Grains de Celles Rose Vintage

TWO
THE WINE ODYSSEY



ESTATE

Champagne Pierre Gerbais is a Grower Champagne. Aurelien Gerbais, the 8th generation of the family to lead this Champagne house, uses only grapes from his own vineyards to produce only Vintage Champagne from and does not buy from other suppliers.

Aurelien likened himself to a Burgundy vintners as his land is more characteristic of that of Chablis, and his philosophy really influenced by his mentor Olivier Lamy, from Domaine Hubert Lamy in Cotes de Beaune.

He also uses a lot a really rare grape, the Pinot Blanc, which makes his Champagne rather unique.

VARIETALS

Composition: 50% Pinot Noir + 25% Pinot Blanc + 25% Chardonnay

A blend of all the Pierre Gerbais vineyard grounds.

Limited yields from vineyards with an average age of 30 years.

VINIFICATION

A natural wine-growing process, recommended by Ampelos since 1996 and certified of High Environmental Value.

Maturing on the lees in the vats and matured in bottle for 30 months

Dose: 3-4g/l – Extra Brut

TASTING NOTES

Eye: Nice salmon pink color, with fine and persistent bubble

Nose: Prominent minerality, floral notes and lot of red berries

Mouth: Elegant Champagne with a long persistence in mouth