

CHAMPAGNE
PIERRE GERBAIS
L'Audace Vintage
Blanc de Noirs

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: 100% Pinot Noir – Blanc de Noirs

Blended from historical Pinot Noir vines. This vintage comes primarily from a plot planted in 1960 in the grounds known as "Sainte-Marie."

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.

Produced with no added sulfites (Total SO₂: 7 mg/L produced naturally) and aged on the lees in bottle for 30 months

Dose: 0g/l – Extra Brut

Production: 5 000 bottles / year

TASTING NOTES

Eye: Intense straw yellow, with fine and persistent bubble

Nose: Deep and complex, with notes of herbs, citrus, and honey

Mouth: Intense with slight oxidative notes, good freshness and minerality