

CHAMPAGNE
PIERRE GERBAIS
L'Originale Vintage
Blanc de Blancs

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 Blanc - Blanc de Blancs
Historical Pinot Blanc Vrai vines planted in 1904 in the grounds known as "Les Proies".

VINIFICATION

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

Maturing on fine lees in the vats and matured in bottle for 36 months

Dose: 3-4g/l - Extra Brut

Production: 3 000 bottles / year

TASTING NOTES

Eye: Golden color, with fine and persistent bubble

Nose: Explosion of citrus notes and ripe fruits on the nose, very delicate

Mouth: Elegant Champagne with a very long persistence in mouth