



GALA CHAMPAGNE BRUT

FRENCH CHAMPAGNE

Épernay, France

2015

PAST. PRESENT. FUTURE.

GRAPE VARIETY: 60% Chardonnay, 40% Pinot Noir

REGION: AOC Champagne Premier Cru & Grand Cru. Pinot Noir from the Montagne de Reims (Chamery - Verzenay). Chardonnay from the Côte des Blancs (Mesnil sur Oger- Chouilly).

WINEMAKING NOTES: The Chardonnay goes through its first fermentation in French Burgundian Oak, while the Pinot Noir is fermented in stainless steel vats. After 11 months, the two varietals are blended. This reunion of the two methods bring the most refined notes of finesse and freshness. TA: 8g/L- Brut

TASTING NOTES: An exquisite and sophisticated bouquet captivates the senses with a medley of luscious ripe fruits and a subtle infusion of buttery brioche, harmonized by a delicate zest of citrus. The palate unfolds an immensely gratifying experience, gracefully embracing the essence of autumn with its refined and nuanced tones of red fruits. Each sip reveals a splendid and impeccably balanced length that lingers on the palate. The exceptional quality of the grapes shines through, striking the perfect harmony between maturity and invigorating acidity, resulting in a blend that epitomizes a flawless equilibrium.



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