

by Jean-Charles Boisset

GALA PLATINUM

GRAND CRU CHAMPAGNE

Côte des Blancs, Chouilly
France
2014

PAST. PRESENT. FUTURE.

GRAPE VARIETY: 100% Chardonnay

REGION: Côte des Blancs (Chouilly), France

WINEMAKING NOTES: Cellar aged for a minimum of 7 years in stainless steel. TA: 8g/L– Brut

TASTING NOTES: Pale yellow in color, the bubbles in this elegant Gala Grand Cru Champagne are delicate and inviting. On the nose, fruity notes emerge in the form of white peach and citrus. After a minimum of seven years spent aging in stainless steel vats, the palate is fresh with a beautiful balance of acidity and minerality.

WHAT GALA SIGNIFIES: For the celebratory occasions in life: anniversaries, birthdays, promotions – or the simple joie de vivre – there is no better way to highlight these exceptional instances than with a bottle of bubbles. From the sound of the cork to the effervescent experience living within each glass, GALA is animated and the perfect way to toast life's most unforgettable moments.

100% VEGAN WINES

Honor your PAST, enjoy the PRESENT, live for the FUTURE.

TRANSCENDING TERROIR. CELEBRATING TIME. EMBRACING STYLE