VINTAGE 2007

THE QUINTESSENCE OF CHAMPAGNE PAUL GOERG...

CHAMPAGNE
PAUL GOERG

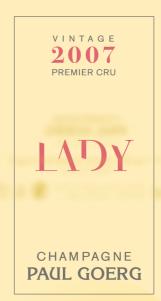


This exceptional vintage originates from the selection of old chardonnay vines from our prestigious vineyard in Vertus. Harmonious reflection of one of the greatest terroir of the côte des blancs, Cuvée Lady distinguishes itself by its unique character. A demanding wine making, plot by plot, a long ageing in our cellars during 9 years together with a very low dosage reveal the quintessence of our House.

2007 is an unusual vintage, one of the few in champagne when harvest started in August, like 2003 and 2011. After a very hot and sunny spring, the following months are rather gloomy with a lot of rain. Nevertheless, this cool weather does not impact the lead taken by the vines during the spring and very quickly berries reach optimal maturity. Harvest starts at the very end of August and is characterized by low quantities. 2007 vintage is of remarkable quality.







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100% Chardonnay from Vertus

9 YEARS OF AGEING

4 GRAMS OF SUGAR PER LITER

CHAMPAGNE PA(II. GOERO

The eye shows golden color with silvery glints. Delicate bubbles give birth to a very elegant effervescence. First nose is very complex. Dominated by mineral expressions, citrus fruits and peach, it gradually gets more intense and evolves toward butter and toast nuances, typical of Chardonnay. Apricot and vine peach notes, together with citrus fruit and spice aromas sublimate this complex nose. The mouth is surprisingly fresh, and it lasts throughout the tasting until a slightly peppered end. This voluptuous vintage is also both very delicate and complex.

Pairings:

Scallops in truffles, young and fruity comté cheese, creamy risotto in shells.

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