



Brut Tradition Premier Cru

A STYLISH CHARDONNAY-DOMINATED BRUT



Straw-yellow in colour with hints of gold. Delicate and lasting mousse with fine and continuous bubbles. A subtle nose of acacia flowers and notes of citrus, ending with the rich flavour of yellow fruits and fried bananas.

Perfectly balanced on the palate between the crispness of Chardonnay and the creaminess of Pinot Noir. It lingers on the palate and has a surprisingly lengthy aftertaste. A wine that never fails to impress.

A perfect Champagne for aperitifs under all circumstances. When dining, it will go well with a seafood platter or sushi, for those who enjoy Japanese cuisine. It can also be served with fish, such as sole meunière, or white meat such as breast of chicken in aspic.

Champagne PAUL GOERG
Tradition
Premier Cru
750 ml

TECHNICAL PROPERTIES

Blend:
60% Chardonnay, 40% Pinot Noir

Ageing time before disgorgement:
3 years minimum

Ageing time after disgorgement:
4 to 6 months

Moderate dosage (8 to 9 g/ litre),
solely from reserve wines.

