



GALA CHAMPAGNE MILLÉSIME V

FRENCH CHAMPAGNE

Épernay, France

2005

PAST - PRESENT - FUTURE



GRAPE VARIETY: 60% Chardonnay, 40% Pinot Noir

TERROIR: Chardonnay from Sézannais; Pinot Noir from the Montagne de Reims and the Côte des Blancs.

WINEMAKING NOTES: This wine was disgorged in May 2022 and is being released at peak maturity after being aged on the lees for 15 years. Tirage Date: November 2006; Dosage: Brut; (0-12 g/L)

TASTING NOTES: With its pale yellow color, this 2005 vintage champagne glistens with a golden reflection as bubbles dance up the middle of the glass. In a complex year with a hard winter, this particular vintage thrived in optimal conditions before the harvest making a significant and high-quality wine. The complex nose is fruity, gourmet, and filled with white fruit notes. Citrus and ripe fruits of Mirabelle plum provide beautiful structure to delight the palate sip after sip.

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.

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