



GALA CHAMPAGNE BRUT

FRENCH CHAMPAGNE

Épernay, France

2012

PAST. PRESENT. FUTURE.



GRAPE VARIETY: 60% Chardonnay, 40% Pinot Noir

REGION: AOC Champagne Premier Cru & Grand Cru.
Pinot Noir from the Montage 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: A difficult start into the season, followed by a very sunny summer which helped bring a slow maturation and great concentration in the grapes. With a high-level quality of the grapes, the balance of the blend is the perfect combination of maturity and acidity. This 2012 vintage is a sumptuous golden color with a wonderful effervescence. A gourmet and elegant nose with aromas of ripe fruit and a touch of brioche rounded out by a hint of citrus. The palate is very pleasant, delicately autumnal with the most refined notes of red fruits with a splendid and well-balanced length.

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