

Our partner:



Champagne FAUCHERON-GAVROY AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)

A Champagne of passionate growers, for passionate people.



Winery overview:

Since the 16th century the family has been exploiting the vineyards in the communes of Verzy and Verzenay in Grand Cru and Bisseuil and Avenay Val d'Or in Premier Cru to produce independent winemaker champagnes for 4 generations.



Champagne

Champagne FAUCHERON-GAVROY
Brut Grand cru – Réserve



Grape Varieties:

80% Pinot noir, 20% Chardonnay

Tasting

Pale gold color with a fine bead and soft effervescence. The nose is mature and greedy on butter brioche, yellow peach in syrup and candied fruit (pineapple, apple, grape). Then, with aeration, appreciable notes of blackcurrant and strawberry coulis reinforce the complexity of this gourmet champagne. The palate is round and suave with well-integrated acidity. We find the same delicacy on the palate with notes of pineapple and candied apples and Mirabelle plums as well as a buttery hint with a chalky finish.

Analyses

Alcohol : 12°

Sugar: 5gr/l

Champagne FAUCHERON-GAVROY
Brut Grand cru – Rosé



Grape Varieties:

70% Pinot noir, 18% Pinot noir, 12% coteau de Bouzy.

Tasting

This rosé champagne has a brilliant and intense color from which emerge delicate fine bubbles. The nose is fine, subtle with notes of strawberry cream and violet. The palate expresses itself with airs of strawberry jam, raspberry fruit jellies with a finish of cherries in brandy. A rose petal robe, a bouquet of scents of red fruits, a fleshy palate. Original as an aperitif, it will surprise you with a tartare and a salmon carpaccio.

Analyses

Alcohol : 12°

Sugar: 5gr/l

Champagne FAUCHERON-GAVROY
Brut Grand cru – Chardonnay



Grape Variety:

100% Chardonnay

Tasting

This Blanc de Blancs champagne has a robe with the usual shades of pale gold and green highlights. The nose is quite fruity and greedy with aromas of mirabelle plum and rose petals. The mouth is on a lively and lemony attack where we reveal notes of lime, orange and watermelon with a final note of sweet almond.

Ideal companion for your seafood platters or your oysters

Analyses

Alcohol : 12°

Sugar: 5gr/l

Champagne FAUCHERON-GAVROY
Brut Grand cru – Adonis



Grape Varieties:

50% Pinot noir, 50% Chardonnay

Tasting

The dress is brilliant, of a golden gold hue. The active effervescence forms fine bubbles. The nose is powerful and greedy. Floral, fruity scents where you can feel the evolution of this wine. Aromas of dried apricot, hazelnut, almond and grilled brioche are thus mixed with a sweet note of flower honey. The attack on the palate is lively and frank with a note of lime. A full, round and creamy palate with aromas of yellow peach, apricot, honey and madeleine. A wine embellishes by its long aging and enhanced by a low dosage that allows the different aromas to express themselves fully.

Analyses

Sugar: 3gr/l

Champagne FAUCHERON-GAVROY
Brut Grand cru – Améline fût de chêne



Grape Varieties:

70% Chardonnay, 30% Pinot noir

Tasting

The color is light gold, shine with white reflections. The nose is rich, powerful with woody notes mixed with almond, vanilla and a hint of flint. A warm mouth, aromas of kumquat, finely woody, the finish on notes of grape marc and lemon zest.

Analyses

Alcohol : 12°

Sugar: 4gr/l

Champagne FAUCHERON-GAVROY
Brut Grand cru – Authentique



Grape Varieties:

75% Pinot noir, 25% Chardonnay

Tasting

Pale gold color with a fine bead and soft effervescence. The nose is mature and greedy on butter brioche, yellow peach in syrup and candied fruit (pineapple, apple, grape). Then, with aeration, appreciable notes of blackcurrant and strawberry coulis reinforce the complexity of this gourmet champagne. The palate is round and suave with well-integrated acidity. We find the same delicacy on the palate with notes of pineapple and candied apples as well as a buttery touch with a finish on chalk and straw.

Analyses

Alcohol : 12°

Sugar: 4gr/l

Champagne