# Our partner:



GAVROY

# 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

OR aucheron Gavroy

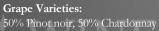
Grape Varieties: 80% Pinot noir, 20% Chardonnay

### 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 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 :  $12^{\circ}$ Sugar: 5gr/l

#### **Champagne FAUCHERON-GAVROY** Brut Grand cru – Adonis



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/1

### **Champagne FAUCHERON-GAVROY** Brut Grand cru – Rosé

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CHAMPAGNE FAUCHERON GAVROY

Amilina

Grape Varieties:

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

#### Tasting

This rosé champagne has a brilliant and delicate fine bubbles. The nose is fine, subtle with notes of strawberry cream and violet.

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 – Amélina fût de chêne

> Grape Varieties: 70% Chardonnay, 30% Pinot noi:

#### Tasting

The color is light gold, shine with white The nose is rich, powerful with woody

notes mixed with almond, vanilla and a

A warm mouth, aromas of kumquat, finely woody, the finish on notes of grape marc and lemon zest.

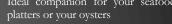
Analyses Alcohol: 12° Sugar: 4gr/l

### **Champagne FAUCHERON-GAVROY** Brut Grand cru – Chardonnay

Grape Variety: 100% Chardonnay



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





Analyses Alcohol :  $12^{\circ}$ Sugar: 5gr/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

hint of flint.

The palate expresses itself with airs of



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