

Our partner:

Champagne
Gaidoz-Forget
VIGNERON INDÉPENDANT

Champagne GAIDOZ-FORGET
AOC Champagne, Vallée de la Marne
Récoltant Manipulateur (RM)

Gault & Millau

Since 1930

Winery overview:

Located in Ludes, in the heart of the Montagne de Reims, on an area of almost 10 hectares, the estate, founded in 1930, produces an average of 80,000 bottles per year. The inexhaustible and friendly Luc and his daughter Bertille regularly offer their wines for sale at events (Salon des vins des vignerons indépendants, in Lille and Paris). On site, at the property, a champagne bar, La Terrasse by Gaidoz-Forget, regularly offers entertainment around aperitif boards.

The house is part of the federation of independent winemakers of Champagne and is a member of the Champagne Terroirs Experience association.



Champagne

Champagne GAIDOZ-FORGET
1^{er} cru Brut – Carte d'Or



Grape Varieties:

80% Meunier, 10% Pinot Noir,
10% Chardonnay

Tasting

The colour is yellow with rosy pink tones.

The aromas is fresh apple and pear on a bed of acacia flowers with a touch of almond
Attack is fresh, with hazelnut notes. The finish leaves notes of grapefruit

Analyses

Alcohol : 12,5°
Dosage: 8gr/l

Gault&Millau

Champagne GAIDOZ-FORGET
1^{er} cru Brut – Henri Forget



Grape Varieties:

80% Meunier, 10% Pinot Noir,
10% Chardonnay

Tasting

Light yellow straw colour.
Powerful nose with dried fruits (apricot, grapes), acacia honey and a final rose note.
Beautiful attack on the palate which softens with honey and almond notes.
A nice roundness at the end

Analyse

Alcohol : 12,5°
Dosage: 6gr/l

Gault&Millau

Champagne GAIDOZ-FORGET
1^{er} cru Brut – Rosé



Grape Varieties:

80% Meunier, 10% Pinot Noir,
10% Chardonnay - Blended with 9 to 12% of red wine (100% meunier)

Tasting

Ruby pink colour.
Explosive nose with raspberry aromas morello cherry and forest fruits.
Elegant, voluminous and opulent on the palate, ending on a crushed blackcurrant and blueberry taste.

Analyse

Alcohol : 12,5°
Dosage: 9gr/l

Gault&Millau

Champagne GAIDOZ-FORGET
1^{er} cru Brut – Réserve



Grape Varieties:

50% Meunier, 25% Pinot Noir,
25% Chardonnay

Tasting

Yellow pale colour.
Expressive nose of dried flowers opens with notes of vanilla butter caramel.
Complex palate where the vivacity of stewed citrus fruit (orange) and granny apple, precede a beautiful long and fresh finish.

Analyse

Alcohol : 12,5°
Dosage: 6gr/l

Gault&Millau

Champagne GAIDOZ-FORGET
1^{er} cru Brut – Quintessence



Grape Varieties:

33% Meunier, 33% Pinot Noir,
33% Chardonnay

Tasting

Yellow colour with gold tones.
Elegant nose, with scents of warm brioche, grilled almonds and delicate notes of spices.
The light and unctuous mouth, grilled and smoked, opens on notes of fresh and candied pineapple underlined by a dash of lemon

Analyse

Alcohol : 12,5°
Dosage: 6gr/l

Gault&Millau

Champagne GAIDOZ-FORGET
1^{er} cru Extra brut – Cuvée Bertille



Grape Varieties:

40% Chardonnay, 45% Pinot Noir,
15% Meunier

Tasting

Yellow pale colour.
Its sweet, slightly iodized nose where ripe apricot and salted butter caramel meet imperial mandarin on a bed of vine peaches delicately underlined by bourbon vanilla.
The ample and woody palate leaves a fruity sweetness on the finish.

Analyse

Alcohol : 12,5°
Dosage: 2gr/l

Champagne GAIDOZ-FORGET
1^{er} cru Blanc de noirs Brut
Cuvée Millésimé



Grape Varieties:

60% Pinot Noir, 40% Meunier

Tasting

Yellow pale colour.
Fine nose of candied citrus fruits with a hint of tangerine liquor.
The fresh and lively palate with notes of ripe citrus fruits (orange), reveals the minerality of the Pinot Noir. This gives a velvety volume on the finish.

Analyse

Alcohol : 12,5°
Dosage: 1gr/l