

Our partner:



## Champagne Pierre GOBILLARD

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



*Since 1990 Hervé takes benefit of his know-how, to bring the authenticity, the elegance, the the taste of the Champagne with his wife Florence.*



### Winery overview:

Today Pierre-Alexis and Chloé, their children, have joined the wine estate in the view to pursue the style of the GOBILLARD house.

The wine estate is located in Hautvillers, birthplace of the Champagne, where has lived the monk Dom Pérignon.

Our vineyards extend all over the Hautvillers and Cumières district. They grow 3 grapes varieties : Pinot Noir, Pinot Meunier and Chardonnay.

The freshness and elegance are the key words of our Champagnes which are elaborated in respect of the Champagne tradition.

Many rewarded : Decanter, Guide Hachette, Paris, Guide Dussert Gerber,...



**Champagne Pierre GOBILLARD**  
Brut - Authentique



**Grape Varieties:**  
40 % Meunier, 30 % Pinot noir and 30 % Chardonnay

**Tasting**

**Colour:** The fizzy appearance is plentiful when serving. The lively effervescence maintains a beautiful stream of fine bubbles. The color is golden yellow.

**Nose:** The nose is round and mature with aromas of dry fruit and a touch of honey. When in contact with the air : some hints of citrus fruit.

**Palate:** A full-bodied wine with vivid hints. When the carbonic explosion subsides, the hints of dry fruit and honey found when smelling the wine appear fully.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne Pierre GOBILLARD**  
Brut – 1<sup>er</sup> cru Blanc de Blanc



**Grape Variety:**  
100 % Chardonnay

**Tasting**

**Colour:** When serving, the fizzy appearance is creamy followed by a narrow stream of fine bubbles.

**Nose:** The nose is mature with aromas of liquorice and sandalwood. When in contact with the air : hint of spices.

**Palate:** Full-bodied round wine with a pleasant maturity. The final touch is very lively.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne Pierre GOBILLARD**  
Brut - 1<sup>er</sup> cru Réserve



**Grape Varieties:**  
50 % Chardonnay, 25% Pinots noirs, 25% Pinot Meunier

**Tasting**

**Color:** At the service the foam is creamy. It gives way to a fine string of fine bubbles.

**Nose:** The nose is ripe with aromas of liquorice and sandalwood. Aeration reveals notes of spice.

**Palate:** is round with a pleasant maturity. The finish reveals a great liveliness.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne Pierre GOBILLARD**  
Brut - 1<sup>er</sup> cru rosé



**Grape Varieties:**  
70 % Chardonnay, 20% Pinots noirs, 10% Red wine of champagne

**Tasting**

**Color:** the effervescence is intense and the cord of the bubbles is wide and persistent. The dress is a pretty pastel rosé mixed with slightly salmon shades. The wine is clear.

**Nose:** The nose reveals floral aromas of jasmine underlined by notes of exotic fruit.

**Palate:** La bouche est souple et fraîche avec un fruité de pomelos rose.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne Pierre GOBILLARD**  
Brut - 1<sup>er</sup> cru Blanc de noirs



**Grape Variety:**  
100 % Pinot noir

**Tasting**

**Colour:** Clear and shiny wine of pale gold hue. The effervescence is strong and persistent.

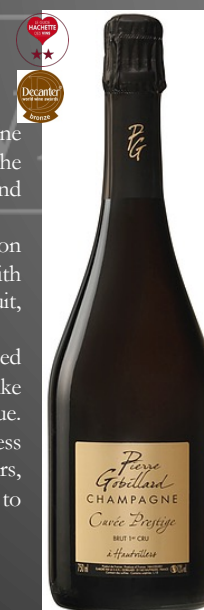
**Nose:** Frank and fresh, on primary flavours. With aeration notes of fresh fruit, white fruit, vine peach.

**Palate:** Ample and balanced with notes of acidic fruits like gooseberry, Yuzu, meringue. The finish of a nice freshness is slightly floral (white flowers, violet) gives a nice length to this champagne.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne Pierre GOBILLARD**  
Brut – 1<sup>er</sup> cru Prestige



**Grape Variety:**  
30 % Pinot noir, 70% Chardonnay

**Tasting**

**Colour:** The tumultuous effervescence keeps a carpet of fine bubbles on the surface of the wine. The dress is of a beautiful pale gold. The wine is clear.

**Nose:** The nose is pleasant with floral aromas of white flowers. Hawthorn and acacia strengthen the feeling of finesse.

**Palate:** The palate is delicate and well balanced

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne Pierre GOBILLARD**  
Brut – 1<sup>er</sup> cru Millésimé



**Grape Varieties:**  
20 % Pinot noir, 80% Chardonnay

**Tasting**

**Colour:** The dress is abundant at the service. The lively effervescence maintains a beautiful mat of fine bubbles. The dress is golden yellow. The wine has a nice limpidity.

**Nose:** is round and ripe with aromas of dried fruits and a touch of honey. To aeration of lemon notes.

**Palate:** is lively with tangy notes. When the carbonic explosion is calmed down, we find notes of dried fruit and honey perceptible on the nose.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l