

G  
CHAMPAGNE  
**GERIN**  
& FILS

BRUT

*Blanc de Blancs*



**BLEND**

100% Chardonnay

**VINIFICATION**

- Vinification in thermoregulated stainless steel vats
- Aging on slats for a minimum of 18 months
- Dosage : 6 g/L

**TASTING**



Pale gold color revealing fine delicate bubbles.



A complex and intense nose marked by aromas of citrus fruits, lemon and flowers.



A frank, mineral palate with a nice balance. A cuvée with a beautiful freshness revealing a persistent and lemony finish.

*Pairing* : Pan-fried scallops, John Dory fish fillet.

Serving temperature : 11°C

**CHAMPAGNE GÉRIN**

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