

G
CHAMPAGNE
GERIN
& FILS

BRUT

Réserve



BLEND

50% Meunier
30% Pinot Noir
20% Chardonnay

VINIFICATION

- Vinification in thermoregulated stainless steel vats
- Aging on slats for a minimum of 18 months
- Dosage : 9 g/L

TASTING



Light gold color with silver reflections revealing generous bubbles with finesse.



A delicate nose with aromas of citrus fruits, lemon, pear and floral notes.



A fresh and balanced mouth ending on a persistent and mineral finish.

Pairing : From apéritif to dessert.

Serving temperature : 11°C

CHAMPAGNE GÉRIN

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