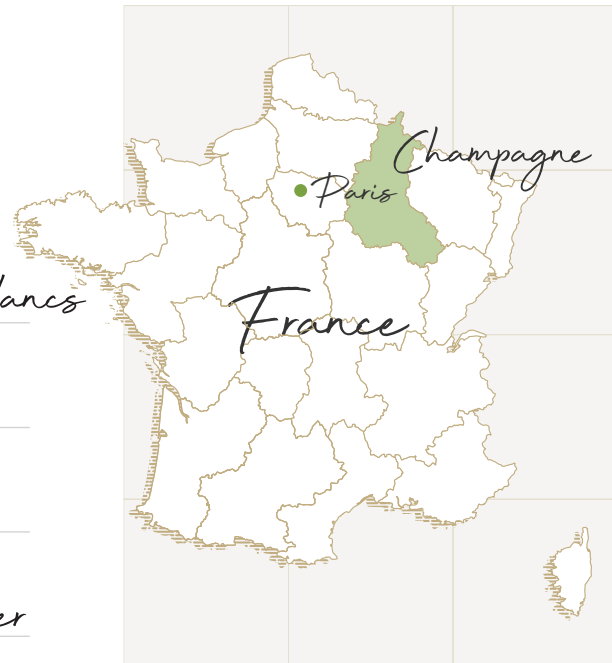




Wine at Home

ARTISAN WINES DELIVERED



NAME *Champagne 1er Cru Brut Blanc de Blancs*

VINEYARD *Domaine Gueusquin*

GROWER *Nicolas Gueusquin*

GRAPE/S *Chardonnay, Pinot Noir, Pinot Meunier*

ALCOHOL *12%*

LOCATION *Champagne*



SPECIAL FEATURES

Owner-Grower Champagne house near the village of Dizy. Nicolas Gueusquin uses conservation cultivation in order to produce wines that closely represent the terroirs and protect the environment. Wine goes through malolactic fermentation and is aged for 30 months on lattes instead of the minimum 15 months required. Extremely good value for a Champagne of this calibre.

TASTING NOTES

Bright pale gold with exceptionally fine, well integrated bubbles. Expressive, toasty, apricot nose with an elegant, complex, ripe fruit and biscuit palate. Long, ample, fresh finish. Beautifully well balanced.

NOSE Delicate Floral Citrus Aromatic Toasty

PALATE Dry Fruity Crisp Complex Sweet

FINISH Soft Elegant Mineral Ample Fresh

WINE AT HOME SAYS

Special occasion Champagne that is just as good as many of the more well known vintages, without the price tag. Balanced and beautiful.