

Champagne Gabriel-Pagin Fils

Cuvée Carte d'Or – Brut Premier Cru

(around 16 euros per bottle)

Simple and luxurious packaging.

ASPECT

Golden and luminous.
Very fine bubbles.
Refined bead of bubbles.

NOSE

Joyful compilation of fragrances, source of pleasure, thanks to the minimum period of 6 months between disgorgement and marketing.

Sensual and warm aromas of toast, of pastry, expression of the maturity of the *cuvée* obtained by 36 months of ageing on laths of bottles, with autolysis of the yeasts, before disgorgement.

The Pinot Noir, exclusive varietal, carefully selected on the Premiers Crus *terroir* of Avenay-Val-d'Or (for the most part), coupled with Mutigny, reveals its great intensity, with some elegant hints of red and black fruits, gently spicy.

PALATE

Immediately ample, enhanced by a silky effervescence, captivating result of maturing base wines on lees for 6 to 8 months, before the blending.

We find again the great complexity found at the nose, probably allowed by using indigenous yeasts for alcoholic and malolactic fermentations of the base wines.

Elegant and dense finish.

Great length on the palate.

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With this Cuvée Carte d'Or – Brut Premier Cru, Aurélien Gabriel, oenologist, put all his oenological sensitivity for a balanced and touching Champagne.

To taste as an aperitif, or why not during a meal, with a starter like a warm goat cheese salad.

CHAMPAGNE GABRIEL-PAGIN FILS

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Founded in 1946 in à Avenay-Val-d'Or, the Champagne House Gabriel-Pagin Fils cultivates its 9,5 hectares vineyard (79% Pinot Noir, 18% Chardonnay and 3% Pinot Meunier) classified as Grand Cru and Premier Cru : Avenay-Val-d'Or (93%), Mutigny (4%), Avize and Cramant (3%), with the greatest respect for the environment. Certified Ampelos since 1999 and Haute Valeur Environnement (HVE) since april 2014, the environmentally friendly viticulture and a gentle and accurate oenology allow it to elaborate and sell around 35,000 bottles of highly expressive Champagne per year.