



## Fine Champenoise

Fine Champenoise, Champagne, France

*Delicate and harmonious, this Geographical Indication (IG) eau-de-vie is obtained by the traditional distillation of wines coming exclusively from the Champagne vineyards.*

### PRESENTATION

It is on the impulse of his brother who cultivates the vineyard that Jean Goyard settles in Champagne in 1911.

Originally from Burgundy, but from the Champagne region at heart, he saw the importance of developing all the resources of the vineyard and participating in the balance of the Champagne ecosystem.

In 1911, the Champagne region was in crisis and the wine that could not find a buyer was dumped in the gutters.

He then created the first artisanal distillery in Aÿ. He then travels through the vineyards and the countryside with his mobile still to distill his own wine, offering his services to all the winegrowers.

We bring our co-products of wine making (grapevines, lees, wines of disgorgement) and take back the elaborated products resulting from the biggest distillery of Champagne.

### SERVING

Aged for a long time in oak barrels to reach maturity, this harmonious sweet and round spirit is full of delicate floral and vanilla flavors.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years

### FOOD PAIRINGS

Its subtle bouquet perfectly enhances all sweet or savory culinary preparations with which it is associated.

As a digestive, plain or on ice, it keeps all its freshness and lightness.

