



Champagne, Champagne Goulard, Sereine, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

Damien Goulard is settled in Prouilly, in the heard of Massif de Saint Thierry, and runs the family estate of 7,5 ha since 2012. The vineyard is spread on two villages, Prouilly and Hermonville., and is split in 50 different plots. Planted mainly with Pinot Meunier (50%), as well as Pinot Noir (35%) and Chardonnay (15%), Damien is truly invested in producing organic grapes and reducing inputs in its wines, The estate is certified organic since 2021, with 7 sheep, malolactic fermentation is always done.

PRESENTATION

The 3 petals of the flower represent the 3 grape varieties

TERROIR

Sand and limestone.

WINEMAKING

Fermentation and ageing in stainless steel tanks and a small part in oak barrels. Malolactic fermentation done.

AGEING

24 months of bottle ageing.

VARIETALS

Pinot meunier 34%, Pinot Noir 33%, Chardonnay 33%

TECHNICAL DATA

Residual Sugar: 7 g/l

AGEING POTENTIAL

10 to 15 years

FOOD PAIRINGS

Zesty, citrus fruits aromas on the nose and the palate, with lovely subtle flowers.





