



# Champagne, Champagne Goulard, Origine, AOC Champagne, Effervescent Extra 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**

Champagne Blanc de Noirs.

#### **TERROIR**

Sand and limestone.

#### WINEMAKING

Pinot Meunier is fermented and aged in oak barrels for 10 months. The Pinot Noir is vinified in stainless steel tanks. Harvest 2021 (not claimed as a vintage).

Malolactic fermentation done.

# **AGEING**

3 years of bottle ageing.

## **VARIETALS**

Pinot meunier 60%, Pinot Noir 40%

## **TECHNICAL DATA**

Residual Sugar: 4 g/l

# AGEING POTENTIAL

10 to 15 years

# **TASTING**

Elegant, profound, fresh almonds aromas, and creamy texture, with elegant and aerial, and great saline finish.





