

CHAMPAGNE  
HUGUES GODMÉ

A VERZENAY

*Extra - Brut*

PREMIER CRU



33% Chardonnay, 33% Meunier, 33% Pinot Noir. A blend of fruit from Verzy, Verzenay, Villers Marmery, and Ville-Dommange. 50% base vintage, with 50% reserve wine. One third of the juice is vinified and aged in barrel. Bottle without dosage. The wine delivers flavors of white peach, apple, brioche, chalky minerality, a touch of vanillin oak and a gentle topnote of white flowers. On the palate the wine is brisk, full-bodied, focused and complex, with lovely mineral drive, elegant mousse, a serious spine of acidity and a long, precise and very nicely balanced finish. Biodynamic farming.

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