



DOMAINE
BRUNO GOBILLARD

| Cuvée | Vintage | Disg. Date | Cepage | Lieux-Dits | Terroir | Fermentation | Malolactic Fermentation | Base /Reserve Wine | Dosage | Yield & Production | Élevage |
|--|---------|------------|---|--|---|---|-------------------------|---|--------|---|--|
| Brut | NV | | 50% Chardonnay 25% Pinot Noir 25% Pinot Meunier | Parcels in the region of Epernay (Moussy, Pierry, Epernay, Cramant, Chatillon-sur-Marne, and la Chapelle-Montaudon). | Soils of chalk, limestone and clay | Oxidative ; 2.5 /3 yrs on lees | 0% | base 2014 | 8g | 1800 cases produced | Wines are not fined but are lightly filtered; hand riddling. Disgorged Sept 2017 |
| Brut Vieilles Vignes de Mon Grand Père | NV | Sep-18 | 35 % Pinot Meunier, 20 % Pinot Noir, 45 % Chardonnay | Grapes for this cuvée come from 4 different parcels, between 0.11 and 0.40 ha, of very old vines (50 to 90 years old): "Tournant du Chemin" in Epernay (chardonnay and pinot noir); "Goutte d'Or" in Pierry (chardonnay); "La Perle au Bois" in Moussy (chardonnay and pinot meunier); and "Sous le Château" in Châtillonsur Marne (pinot meunier). The combined total surface area is about one hectare and the yields are always very low, making for a concentrated, vinous champagne with structure. | Chablis, Cordon de Royat and Vallée de la Marne pruning/ Harvest by hand; culture raisonnée | Selected yeasts in stainless steel tanks – 20hl/50hl; 3.5 yrs on lees | 0% | Base 2013 Reserve 2012-2011 | ? | 7500 plants per ha; 10 000 kg/h 51.25 hl per ha; 250 cases produced | Wines are not fined but are lightly filtered; hand riddling. |
| Brut Vieilles Vignes de Mon Grand Père | NV | 17-Sep | 35 % Pinot Meunier, 20 % Pinot Noir, 45 % Chardonnay | Grapes for this cuvée come from 4 different parcels, between 0.11 and 0.40 ha, of very old vines (50 to 90 years old): "Tournant du Chemin" in Epernay (chardonnay and pinot noir); "Goutte d'Or" in Pierry (chardonnay); "La Perle au Bois" in Moussy (chardonnay and pinot meunier); and "Sous le Château" in Châtillonsur Marne (pinot meunier). The combined total surface area is about one hectare and the yields are always very low, making for a concentrated, vinous champagne with structure. | Chablis, Cordon de Royat and Vallée de la Marne pruning/ Harvest by hand; culture raisonnée | Selected yeasts in stainless steel tanks – 20hl/50hl; 3.5 yrs on lees | 0% | 2013 base wine with 20% reserve wine (2012/2011/2010) | 7 g | 7500 plants per ha; 10 000 kg/h 51.25 hl per ha; 250 cases produced | Wines are not fined but are lightly filtered; hand riddling |
| Melle Sophie Rosé Brut | NV | Sep-17 | 25% Pinot Noir 50% Chardonnay 25% Pinot Meunier | , .11-.30ha, Epernay (Moussy, Pierry, Epernay, Cramant, Chatillon-sur-Marne, and la Chapelle-Montaudon). | Chalk and limestone from small parcels, Average vine age is 50 years. | A mix of rosé de saignée and blend rosé 3.5 yrs on lees | 0% | 2014 | 6 g | 80 cases produced | Wines are not fined but are lightly filtered; hand riddling. Disgorged Sept 2017 |
| Melle Sophie Rosé Brut | NV | 18-Sep | 25% Pinot Noir 50% Chardonnay 25% Pinot Meunier | , .11-.30ha, Epernay (Moussy, Pierry, Epernay, Cramant, Chatillon-sur-Marne, and la Chapelle-Montaudon). | Chalk and limestone from small parcels, Average vine age is 50 years. | A mix of rosé de saignée and blend rosé 3.5 yrs on lees | 0% | 2014 | ? | 81 cases produced | Wines are not fined but are lightly filtered; hand riddling |