

OPALISE 2020-2021

MG

CHAMPAGNE

Maurice GONEL

à Damery

*Opalise is the subtle expression
of our terroir,
where clay meets the finesse
of chalk.*

”

100%

Chardonnay

Terroir: Damery

Soil: Chalky soils with a south to south-west exposure. It is from these chalk-rich soils that our cuvée draws its signature: elegant minerality, vibrant freshness and remarkable finesse.

Harvest: 2020-2021

Vinification : The finest grapes are carefully selected at harvest. A pneumatic press is used to extract the juice gently and in a controlled manner.

Aged in oak barrels for 12 months, then matured on lees for 36 months in the cool, dark conditions of our cellar. We cherish this slow maturation process, allowing our Champagne to gain in complexity and finesse before revealing its full beauty.

Dosage: Extra brut 2g/l

Format: 75cl bottle

Tasting notes: Its lively character reveals a palette of candied citrus fruits enhanced by fine tension. An elegant, vibrant Champagne expressing itself with finesse and purity.

Food pairings: The bright character and minerality of this Champagne pair beautifully with the salinity and iodine notes of seafood.

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME IN MODERATION.