

GALLIMARD - AMPHORESSENCE - NON-VINTAGE

SUBREGION: CÔTE DES BAR | VILLAGE: LES RICEYS | ID: NM-456-001

A brut nature aged in terracotta vessels, expect a zesty opening of grapefruit, strawberry and red apple. An apricot, Williams Pear and Raspberry heart follow before the acidity persisting into a chalk mineral, brioche and mango finish.

PROPERTIES

sugar content: brut nature
 grape class: cru
 blend style: tradition [terracotta ageing]

50% pinot noir 0% pinot meunier 50% chardonnay

27/30 NOSE & BOUQUET

intensity mild full complexity simple intricate
 diversity limited wide lucidity vague vivid
 Bouquet Notes
 1st nose Fresh Peaches, Lemon Meringue
 2nd nose Honey, Brioche

9/10 EXPERIENCE

label plaque cork quality
 occasion value

/75cl	
RRP \$40	PAID \$40

ROBE & PERLAGE 18/20

Robe
 hue pale golden clarity opaque clear
 Effervescence
 size large small energy idle lively

PALATE & TASTE 37/40

intensity bland rich acidity sweet dry
 yeast faint strong texture light velvet
 maturity young complex length short long

Palate Notes

Grapefruit
 Strawberry
 Red Apple opening
 Apricot
 Williams Pear
 Raspberry heart
 Chalk Mineral
 Brioche
 Mango finish

PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|---|---|--|
| Starters | Main Courses | <input type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input type="radio"/> Olives |
| <input type="radio"/> Antipasto | <input type="radio"/> BBQ | <input type="radio"/> Red Meat | <input checked="" type="radio"/> Blue | <input type="radio"/> Cream | <input type="radio"/> Shortbread | <input type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input type="radio"/> Cured Meat | <input type="radio"/> Rice | <input checked="" type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input type="radio"/> Potato Chips |
| <input checked="" type="radio"/> Foie Gras | <input checked="" type="radio"/> Curry | <input checked="" type="radio"/> Shellfish | <input checked="" type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input type="radio"/> Salad |
| <input type="radio"/> Melon | <input checked="" type="radio"/> Fish | <input checked="" type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input checked="" type="radio"/> Noodles | <input type="radio"/> Sushi | <input checked="" type="radio"/> Soft | <input checked="" type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks | Tobacco |
| <input checked="" type="radio"/> Paté | <input checked="" type="radio"/> Pasta | <input type="radio"/> Vegetarian | Dessert | <input type="radio"/> Meringue | <input checked="" type="radio"/> French Fries | <input type="radio"/> Light <input checked="" type="radio"/> Mild |
| <input type="radio"/> Soup | <input checked="" type="radio"/> Pastries | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input type="radio"/> Nuts | <input checked="" type="radio"/> Medium <input type="radio"/> Full |

serving temp: ❄️ 10°C / 50°F

SCORE & CONCLUSION

A remarkable and truly unique cuvée, the Amphorescence is a Champagne that single-handedly revitalises the winemaking culture. Furthermore, it's an affordable blend that only adds to the intrigue behind this rich composition that marries antiquity and contemporary winemaking.

91/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 19th of February 2019 - Concept & Design by Charles-Philippe Bowles & Paul Anthony