

Champagne Goutorbe - Bouillot

Champagne Goutorbe-Bouillot Le Ru des Charmes Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Epernay

CEPAGE: 60% Pinot Meunier, 20% Chardonnay, 20% Pinot Noir

WINEMAKING: 6 to 8% of Pinot Meunier red wine blended in to the white base. No malolactic fermentation. 7g/l dosage

ALCOHOL BY VOLUME: 12.0%

AGING: 36 months of bottle fermentation on the lees.

ANNUAL PRODUCTION: 245 cases

THE STORY

Goutorbe-Bouillot is a family-owned small grower Champagne estate located in Damery with certified sustainable vineyards.

The Champagnes are produced by a method similar to the Solera system which provides maturity and complexity to their wines.

PHILOSOPHY: Goutorbe-Bouillot Champagnes are produced by a method similar to the Solera system. Each year they use 50% of this reserve wine in the blend. This means that the wine contains some of all the earlier vintages in decreasing proportions. This perpetual reserve was started in 1980 for the Carte d'Or and in 2000 for the other non-vintage cuvees.

THE ADJECTIVES

OVERALL: Round & elegant

AROMAS / FLAVORS: Black & red fruit, dried aromatic herbs & warm spices

MOUTHFEEL: Delicate perlage & voluptuous finish

THE SELLING POINTS

Family owned grower Champagne

AWARDS: 92pts Jeb Dunnuck, 91pts Wine Spectator

SUSTAINABILITY: Certified Sustainable, Vegan, Green Practicing

