

Champagne Goutorbe - Bouillot Champagne Goutorbe-Bouillot Reflets de Riveiere Br

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Epernay

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

WINEMAKING: Blended from 30 vintages from a solera started in 1980 and extending to 2011. Does not undergo malolactic fermentation.

ALCOHOL BY VOLUME: 12.0%

AGING: 3 years on the lees before disgorgement

ANNUAL PRODUCTION: 1,750 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: Delicate & lively

AROMAS / FLAVORS: White peaches & pears with citrus notes

MOUTHFEEL: Vibrant & subtly creamy

THE SELLING POINTS

Family owned grower Champagne

AWARDS: 93pts James Suckling, 92pts Jeb Dunnuck, 91pts Wine Spectator

SUSTAINABILITY: Certified Sustainable, Vegan

