

Champagne Goutorbe - Bouillot Champagne Goutorbe-Bouillot Clos des Monnaies Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Epernay

CEPAGE: 50% Pinot Meunier, 50% Chardonnay

WINEMAKING: Fermentation and aging in neutral oak barrels.

After 50 months on the lees, the wine is disgorged and the wine rests for a year in bottle before release.

ALCOHOL BY VOLUME: 12.0%

AGING: Aged 50 months on the lees and a year in bottle

ANNUAL PRODUCTION: 150 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

AROMAS / FLAVORS: A fresh and complex nose with notes of flowers and patisserie

MOUTHFEEL: Round and rich with a long, refreshing finish.

THE SELLING POINTS

Grower Champagne sourced from historic old vineyard

AWARDS: 95pts Jeb Dunnuck, 92pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan

