

# Champagne Goutorbe-Bouillot Reflets de Riveiere Brut

## THE FACTS

**COUNTRY:** France

**REGION:** Champagne

**APPELLATION:** Champagne

**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

The union between Jules Goutorbe and Louise Bouillot was the origin of the creation of Champagne GOUTORBE-BOUILLOT.

Starting in 1775 the families had been involved in the Champagne business and had been selling their wines to the large Champagne houses. Today the estate is owned by the Papeux family, and Bastien, the great grandson of Jules and Louise, makes the wine and manages the business.

**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:** 91pts James Suckling, 91pts Wine Spectator, 90pts Robert Parker

**SUSTAINABILITY:** Certified Sustainable, Vegan

