

Champagne Goutorbe-Bouillot Clos des Monnaies Brut

THE FACTS

COUNTRY: France

REGION: Champagne

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

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

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

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: 93pts Jeb Dunnuck, 92pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan

