

# Champagne Goutorbe-Bouillot Le Ru des Charmes Brut Rose

## THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

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

AGING: 30 months of bottle fermentation on the lees.

ANNUAL PRODUCTION: 3500 bottles

## 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

**OVERALL:** Round & elegant

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

**MOUTHFEEL:** Delicate perlage & voluptuous finish

## THE SELLING POINTS

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

**SUSTAINABILITY:** Certified Sustainable, Vegan, Organic In Practice

