

**JEB DUNNUCK**

**93  
POINTS**

# **GOUTORBE-BOUILLOT**

## **CLOS DES MONNAIES**

### **EXTRA BRUT 2012**

“The 2012 Champagne Clos des Monnaies Brut is equal parts Meunier and Chardonnay, from a tiny walled clos of 0.28 hectares. It was fermented and aged in neutral oak and rested on its lees in bottle for 50 months prior to disgorgement in May of 2021. It pours a medium yellow hue, with a fragrant perfume of white flowers, and flows into clean, pure orchard fruit and chalk. The palate is balanced and medium-bodied, with tension and length, and vibrant with lime, saline, and refreshing energy. It feels super youthful in its present state and can go for another 10-15 years.”  
- Audrey Frick (November 7, 2022)



[www.banvillewine.com](http://www.banvillewine.com)

**Banville**  
Wine Merchants