

## Champagne Goutorbe-Bouillot

### *Rétrospective 00-15*



Assemblage: 100% Chardonnay of Damery

Wines from 2000 to 2015 using the perpetual reserve blending system (solera)

100% Reserve wines

No Malolactic fermentation

No Fining, no filtration

Grape varieties : 100% Chardonnay

Residual Sugar : 2 g/L

#### Tasting notes :

From the start the nose is open with aromas of flowers and pears. There are also beautiful spicy notes (white pepper) as well as a hint of smoke, this is linked to the maturity of some of the wines in the blend. The palate is at first supple, the body of the wine blossoms, and the rich texture aligns with the delicate freshness of the acidity, giving an impression of serenity. This cuvée reveals a round palette that is dynamic, tender, delicate and welcoming. The finish is harmonious, long, and structured with a trace of minerality.

#### Press Notes

James Suckling

NV

92 points



Sustainable

