

## Champagne Goutorbe-Bouillot

### *Rétrospective 80-15*



Since 1980, 3 generations of wine growers have worked on the development of this cuvée. Year after year, the old wine enriches the young, the new vintages mingle with the mature wine to create a rounded and complex Champagne.

Blend: 70% Pinot Meunier, 15% Chardonnay and 15% Pinot Noir de Damery

Wines from 1980 to 2015 using the perpetual reserve blending system (solera)

100% Reserve wines

No malolactic fermentation

No fining, no filtration

**Grape varieties :** 70% Pinot Meunier, 15% Chardonnay, and 15% Pinot Noir de Damery

**Residual Sugar :** 2 g/L

#### **Tasting notes :**

From the start, the nose is very open, with fragrances of plums and other stone fruits, along with floral notes and aromas of nuts (hazelnuts, fresh walnuts) in the background. Later, aeration reveals the complexity of the blending, with hints of spice and linden coming through. The palate is initially supple, followed by a feeling of roundness that predominates. The wine is ripe but softened by the effervescence. The acidity and dosage are restrained, and the overall texture is full and soft. The finish is like the palate: harmonious, supple, and aromatic. It fades away on a slight note of astringency.

#### **Press Notes**

James Suckling

NV

92 points



**Sustainable**

