

Champagne Goutorbe-Bouillot

Clos des Monnaies



The Clos des Monnaies was first planted by Jules Goutorbe in 1930 and is one of only 25 walled vineyards in Champagne. It is .28 ha in size and was named for the Roman coins found on the site. 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. Just 1282 bottles of the 2010 vintage were produced.

Grape varieties : 50% Pinot Meunier and 50% Chardonnay

Vineyard age : 60-year-old vines

Dosage at disgorgement : 4g/l

Bottle fermentation on the lees : 50 months

Tasting notes :

A fresh and complex nose, with notes of flowers and patisserie evolving towards hints of tea. Gentle at first, the palate is round and rich. The finesse of the Chardonnay appears in mid-palate and gives the wine a long refreshing finish

Press Notes

The Wine Advocate

2011 92 points

James Suckling

2011 92 points



Sustainable

