

## Champagne Goutorbe-Bouillot

### *Champagne Reflets de Rivière Brut*



This wine does not undergo malolactic fermentation. It is a non-vintage wine and was blended from 30 vintages from a solera started in 1980 and extending to 2011. The wine spends 3 years on the lees before disgorgement.

**Grape varieties :** 60% Pinot Meunier, 20% Chardonnay, and 20% Pinot Noir

**Altitude :** 75m to 200m ASL

**Exposure :** South-East

**Soil :** Clay and limestone

**Dosage at disgorgement :** 8 g/L

**Bottle fermentation on the lees :** 36 months

#### **Tasting notes :**

The eye is attracted by this delicate, pale golden color, displaying very alive thin bubbles. Fine and fresh, the nose shows delicate white fruit aromas (pear and peach). Fresh, vibrant on the palate, this cuvée shows a subtle creamy texture, very refreshing on the finish, with tiny citrus notes.

#### **Press Notes**

**The Wine Advocate**

NV 90 points

**Wine Spectator**

NV 92 points

**James Suckling**

NV 91 points

