

Champagne Goutorbe-Bouillot

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

Jeb Dunnuck

NV (reviewed 2022) 90 points

Robert Parker Wine Advocate

NV 90 points

Wine Spectator

NV (reviewed 2024) 91 points

James Suckling

NV 93 points

