

Champagne Goutorbe-Bouillot

Champagne Le Ru Des Charmes Brut Rosé



This is a Rosé Champagne with 6 to 8% of Pinot Meunier red wine blended in to the white base. The wine did not go through malolactic fermentation. The dosage is 7g/l. 3500 bottles are released each year.

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

Altitude : 75m to 200m ASL

Vineyard age : 60-year-old vines

Exposure : South-East

Soil : Clay-limestone

Dosage at disgorgement : 7 g/l

Bottle fermentation on the lees : 30 months

Tasting notes :

Pale pink in color with a delicate perlage. Elegant balance on the nose with notes of white and red fruit. Roundness and elegance are the trademark of this cuvée, displaying red and black fruit, with a long voluptuous finish.

Press Notes

The Wine Advocate

NV 91 points

James Suckling

NV 93 points

