

Champagne Goutorbe-Bouillot

Noir Coteaux Brut



This wine does not undergo malolactic fermentation. It is a non-vintage wine and was blended from 16 vintages from a solera started in 2000 and extending to 2015. The wine spends 3 years on the lees before disgorgement.

Grape varieties : 80% Pinot Noir and 20% Chardonnay

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 wine opens with aromas of pear and apple, accented by toasty notes of pastries and brioche. A fine, elegant perlage on the palate with hints of zesty citrus. Delicious with rich foods like roasted pork in a cream sauce and spicy dishes.

Press Notes

Jeb Dunnuck

NV

92 points

Robert Parker Wine Advocate

NV

90 points

Wine Spectator

NV (reviewed

2024)

90 points

James Suckling

NV

92 points

Wine & Spirits

NV

93 points



Sustainable

