

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

The Wine Advocate

NV

90 points

James Suckling

NV

91 points

Wine & Spirits

NV

93 points

