Champagne Goutorbe-Bouillot

Rétrospective 00-15

Assemblage: 100% Chardonnay of Damerv Wines from 2000 to 2015 using the perpetual reserve blending system (solera) 100% Reserve wines No Malolactic fermentation No Fining, no filtration

Grape varieties 100% Chardonnay



Tasting notes

From the start the nose is open with aromas of flowers and pears. There are also beautiful spicy notes (white pepper) as well as a hint of smoke, this is linked to the maturity of some of the wines in the blend. The palate is at first supple, the body of the wine blossoms, and the rich texture aligns with the delicate freshness of the acidity, giving an impression of serenity. This cuvée reveals a round palette that is dynamic, tender, delicate and welcoming. The finish is harmonious, long, and structured with a trace of minerality.

Banville Wine Merchants

www.banvillewine.com

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