

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

Soil Clay and limestone

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.



Banville
Wine Merchants

www.banvillewine.com

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

Soil Clay and limestone

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.



Banville
Wine Merchants

www.banvillewine.com

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

Soil Clay and limestone

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.



Banville
Wine Merchants

www.banvillewine.com

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

Soil Clay and limestone

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.



Banville
Wine Merchants

www.banvillewine.com