

## 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

**Soil** Clay and Limestone

#### **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.



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