

CHAMPAGNE
André
GOUTORBE
et Fils
À DAMERY

100 % Chardonnay

Alcoholic fermentation in oak

Aged in oak 4 years

Dosage Zéro

75% reserve wines

Total malolactic fermentation

Kept in cellar under cork for at least 5 years

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8
7
5



A careful selection of our best years and the vinification in wood are the sources of this cuvee.

The important proportion of reserve wine, a long ageing on cork in our cellars fosters a great complexity.

The non-dosage after disgorging by hand magnifies this exceptional champagne and releases all its natural freshness.

CHAMPAGNE André GOUTORBE & Fils
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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE, A CONSOMMER AVEC MODERATION.