

## CHAMPAGNE

# André GOUTORBE *et Fils*

## *Vinegrowers*

5th génération of family winegrowers,  
Laure and David welcome you.

## *The Vineyards*

Denomination of Origin : Champagne  
Marne Valley area  
Damery village  
Marly soils  
Altitude of 250 to 350 meters  
Sustainable and integrated viticulture  
Hand picked

## *Winemaking*

Horizontal pneumatic membrane presses  
4000 and 6000 kg, low-pressure presses  
Natural settling during 15 hours  
Alcoholic fermentation in stainless steel  
and enamelled vats  
Total malolactic fermentation  
Bottled in february after the harvesting year  
Matured for 2 to 3 years on lees  
8 g/l Brut dosage

## *Varietals / Blending*

1/3 Pinot noir  
1/3 Meunier  
1/3 Chardonnay  
30 % reserve wines

## *Available bottle sizes*

37,5 cl half bottle  
75 cl bottle  
150 cl magnum

## *Available in*

Extra-Brut and Demi-Sec

## *Tasting notes*

The Champagne reveals a satiny pale yellow golden hue, with luminous yellow green highlights. His delicate foam is powered by fine and vivid bubbles that feed good cordon round the edge of the glass.

The first nose delicately conjures up frank smells of peach, red apple, sweet almond. When aerated it evolves towards notes of peony, Morello cherry, wet chalk, raspberry. Further aeration unveils touches of grapefruit skin, black pepper, pomegranate, with a very soft limestone mineral sensation.

The approach in the palate is soft and fresh with a creamy effervescence. The Champagne develops into a density of red and black fruits, fleshy and crunchy (blackcurrant, cherry, raspberry), kept by a straight and pure chalky minerality. The acidity gives the freshness, embodied par lemon and grapefruit scents, that go on towards a concentrated finale with vinous and chewing tactile sensation. Blackcurrant and Morello cherry aromas and tactile aftertaste emphasize the greedy pleasure.

## *From flute to plate*

Tasting describes fruity Champagne with character and a full-flavored richness that must be shared.

### Our suggestions of culinary pairings

Assorted Tapas  
Candied dried tomatoes on toasts  
Toast of dried duck breast with slice of marinated red bell pepper  
Raw ham and cherry tomatoes  
Pork and rabbit pâté  
Sliced of white sausage and grape must mustard from Reims  
Quail and balsamic vinegar reduction  
Tenderloin with wine sauce  
Slices of duck breast, creamy sauce with Morello cherries  
Creamy cow cheese and fresh pomegranate bunches  
Cherry and blackcurrant mousses ...



CHAMPAGNE André GOUTORBE

6, rue Georges Clémenceau - 51480 DAMERY - Tél. +33 (0) 326 584 347 - Fax +33 (0) 326 574 894

E-mail : champ.goutorbe-andre@wanadoo.fr - www.champagne-andre-goutorbe.fr