

CHAMPAGNE

André GOUTORBE *et Fils*

Vinegrowers

Laure and David welcome you, belonging to the fifth generation of vinegrowers family.

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 4 to 5 years on lees

8 g/l Brut dosage

Varietals / Blending

50 % Pinot noir

50 % Chardonnay

30 % reserve wines

Available bottle sizes

75 cl bottle

150 cl magnum

300 cl jeroboam



Tasting notes

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

The first nose evokes smells of honeysuckle, tangerine, white peach. When aerated it evolves towards notes of marmalade, apricot, passion fruit, plum, bigarreau cherry. Further aeration favors us with notes of wild peach and very pure and persistent fresh mango.

The approach in the palate is soft and fresh with a creamy effervescence. The Champagne develops into a density of tropical fruits, with a creamy and chewy body, well balanced by a melted acidity that plays a role as aromas enhancer. The final resumes fruity richness with a pronounced mango scent initially perceived from the nose. The ultimate greedy sensation is salty and tasty.

From flute to plate

Tasting describes fresh and rich Champagne, marked by an unusual tropical fruit expression that invites us on escape and gastronomy trip.

Our suggestions of culinary pairings

Festive aperitif

Duck foie gras with mango and orange chutney

Grilled king prawns, spelette pepper and mango carpaccio

Grilled scallops with orange/olive oil/shallots/diced mango

Wok of shellfish and peach

Turkey curry and basmati rice

Halibut fillet and reduction of clementine juice

Veal roast and sweet potato

Mousses of passion fruit, mango and pineapple

Thick batter cake with bigarreau cherries

Crisped dessert with mirabelles

Mango sorbet...

CHAMPAGNE André GOUTORBE

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