

CHAMPAGNE

André GOUTORBE et Fils

CUVÉE PLAISIR D'ANTAN

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
Aged in oak for 4 months
Bottled in february after the harvesting year
Kept in cellar under cork for at least 5 years
7 g/l Brut dosage

Varietals / Blending

100 % Chardonnay
75 % reserve wines

Available bottle sizes

75 cl bottle
150 cl magnum



Tasting notes

The Champagne reveals satiny and intense yellow green golden hue, with pronounced 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 conjures up smells of toasted oak, peach, nut, groundnut, hazelnut, grilled almond with vanilla scent. When aerated it evolves towards notes of pineapple, apricot, wild peach, pink grapefruit and allium hints.

The approach in the palate is soft and fresh with a creamy and melted effervescence. The Champagne develops into a density of white fleshy fruits (pear, peach, red apple) and candied citrus (marmalade), providing silky tactile feel, with chewy body like a fruit cream. The straight acidity gives the freshness needed to go on towards fruity and nuanced finale, leaving a dry matter that enhances all flavors in the palate.

From flute to plate

Tasting describes medium-bodied Champagne that coats the palate with elegance to give us its fruity richness.

Our suggestions of culinary pairings

Small chitterlings sausage
Duck foie gras and chutney of apricot and mango
Cheese pie
See bass and parsnip puree
White sausage and shallot in salt-crust
Medallion of monkfish with citrus and crushed hazelnuts
Veal roast with cheese
Pressed and cooked paste cheese
Lemon Crème brûlée...

CHAMPAGNE André GOUTORBE

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