

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

Red wine

Destemmed grapes, automatic punching of the cap, alcoholic fermentation in stainless steel vat, aged in oak barrels for 6 months

White wine

Horizontal pneumatic membrane 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

9 g/l Brut dosage

Varietals / Blending

91 % white wine from Carte d'Or cuvée

9 % of red wine from Pinot noir

30 % reserve wines

Available bottle sizes

75 cl bottle

150 cl magnum

Tasting notes

The Champagne reveals fluid, satiny and deep salmon pink hue, with orange-pink 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 pure smells of strawberry and creamy chalk. When aerated it evolves towards notes of kirsch, liquor of rose, candied strawberries, fresh mint. Further aeration makes it creamy and unveils touches of marzipan, pomegranate and anise hints.

The approach in the palate is soft and fresh with a creamy effervescence. The Champagne develops into an elegant density of fleshy strawberry and floral elegance, providing a creamy tactile feel. Balance is sustained thanks to straight acidity that reminds us those of lemon and pink grapefruit. Champagne extends to a greedy finale, whose freshness is raised by menthol and aniseed notes.

From flute to plate

Tasting describes smooth rosé Champagne, well balanced between his aerial freshness and his fruity offering.

Our suggestions of culinary pairings

Raw ham

Candied dried tomatoes on toasts

Grilled king prawns and marinated red peppers

Carpaccio of scallops and red marinated pepper

Terrine of vegetables with tomato and basil sauce

Salmon tartar with pink peppercorns

Whipped creamy cow cheese and fresh pomegranates

Mousses of lychee and strawberry

Slices of strawberries and shopped mint...



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