

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 7 to 8 years on lees

7 g/l Brut dosage

Varietals / Blending

100 % Chardonnay

100 % reserve wines

Available bottle sizes

75 cl bottle



Tasting notes

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

First nose is delicate and elegant, with smells of almond, honeysuckle, iodine, cherry, blackberry. When aerated it evolves towards notes of peony, black pepper, cream fruit, wild peach, orange peels. Further aeration offers us smells of pink grapefruit, chalk, blueberry and pronounced pomegranate.

The approach in the palate is soft and fresh with a creamy effervescence. The Champagne develops into an elegant density of fresh red, black and dried fruits, with chewy body and floral hints. Balance is sustained thanks to fresh acidity that remind orange and grapefruit ones, and by chalky minerality that provides creamy and aerial sensations. The lingering and concentrated finish shows spicy and pomegranate aromas, with an ultimate fresh and melted material.

From flute to plate

Tasting describes fruity and elegant champagne with beautiful mineral freshness allowing multiple pairings.

Our suggestions of culinary pairings

Thick paste made of black olives on toast

Terrine of duck foie gras and jelly blueberries

Grilled scallops with peppered veal stock

Grilled red mullet, garlic foam and candied peppers

Foie gras crème brûlée and fresh blueberries

Pork fillet steak with prunes

Stuffed Cabbage

Rack of lamb with rosemary and sea salt

Fresh cheeses...

CHAMPAGNE André GOUTORBE

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