



The Cellar d'Or

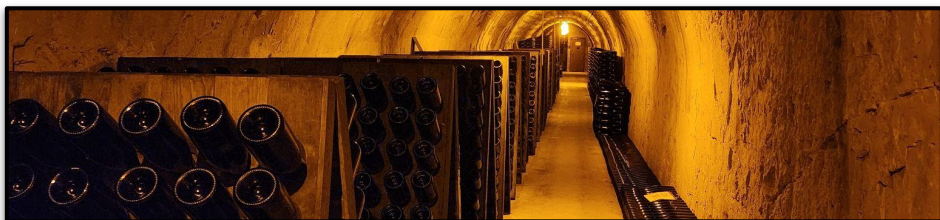
Wine, Cider & Spirits

Wine Club • November 2023



Goutorbe-Bouillot (Champagne, France)

On every bottle of Champagne it will indicate whether the Champagne is made by a grower or a negociant. Negociants buy grapes from growers. Growers can also produce their own Champagne. Here's why this matters: if you grow all of the grapes that will go into *your* Champagne *yourself* you have a deep understanding of how your fruit is affected year to year and how to utilize your fruit for different cuvees. This calculation starts *in the vineyard*, i.e. growers are making their Champagne before its even off the vine. In contrast, a negociant is tasked with a larger production load, with fruit from different vineyards, sourced from growers with different ideologies. We've packed you a **Grower Champagne** from Goutorbe-Bouillot. It's small, but you will see "RM" on the back to indicate that its grower-produced. (60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay)



A Note on Champagne...

Let's cover some basics. Champagne is a region in France. We call wine from this region "Champagne". The production method utilized in Champagne is immortalized as the gold standard of sparkling wine production. The procedure goes by the names of Champagne Method and/or Traditional Method with many countries calling their 'Traditional Method' sparkling by dialect-specific names like Crémant (only France), Sekt (Germany, Austria, and others), and Cava (only Spain). Each style, while standardized by the Traditional Method, is produced with a range of different varieties expressing a range of terroir with varying levels of regulatory oversight. *Champagne* is the paragon of quality and it stands high above the rest. There is nothing like true Champagne.