



# VOUETTE & SORBÉE

## Fidèle

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If you would have predicted in 1986, that Buxières-sur-Acre, nestled in the hills south of the medieval town of Troyes, would be home to one of the most heralded récoltants in Champagne you would have been greeted by two possible reactions: a blank stare or derision. A blank stare because few would know where to place Buxières on a map, and derision from those who could. It wasn't necessarily Bertrand Gautherot's plan either, as initially he continued to farm his family's parcels conventionally, and he sold his grapes to large Champagne houses in the north. With an evolving respect for his terroir and concern for his young family, Bertrand set about declaring independence from the outdated echelle system and the negative pressure it places on growers. Inspired by friends Jérôme Prévost and Pierre Larmandier, he converted his vineyards to biodynamics and he received certification from Demeter in 1998 and released his first Champagne in 2001.

Located in the Côte des Bar, Bertrand's estate is named after two of his lieux-dits: Vouette & Sorbée. Unlike the vineyards in the north of Champagne with their fine chalky soils, the Côte des Bar is more like Chablis – dense, rocky, Kimmeridgian and Portlandian limestone clay soils. Historically Pinot Noir was the dominant variety in this region but Bertrand has been slowly expanding his plantings of Chardonnay. He farms about 5 hectares of vines divided among 6 lieux-dits with five of them located near his hometown of Buxières and one in the neighboring village of Ville-sur-Acre. If asked, Bertrand will say that he is a farmer first and foremost and in addition to vines he raises chickens and cattle and operates a nearly self-sustaining enclosed ecosystem.

Fidèle is 100% Pinot Noir mainly from the lieux-dits of Fonnet and Briaunes with additional fruit from the other sites Bertrand farms. Fermented in oak, then 20 months sur latte, Extra-Brut. Deep color, distinct red fruits, forward and lush. Dangerously tasty.

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### ORIGIN

*France*

### APPELLATION

*Champagne*

### SOIL

*Rocky Kimmeridgian and Portlandian limestone clays*

### AGE OF VINES

*25*

### ELEVATION

*200 meters*

### VARIETIES

*Pinot Noir*

### FARMING

*Certified biodynamic (DEMETER)*

### FERMENTATION

*Hand harvested, natural yeast fermentation in French oak barrels, minimal SO<sub>2</sub>*

### AGING

*20 months on the lees, bottled Extra Brut*

## ACCOLADES

95 – NV (2012) Fidèle – Vinous Media



JON-DAVID HEADRICK  
SELECTIONS