



VOUETTE & SORBÉE

Saignée de Sorbée

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evolving respect for his terroir and concern for his young family, Bertrand set about declaring independence from the outdated echelle system and the negative pressure it places on growers.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.

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 with carbonic maceration, aged French oak barrels

AGING

18 months on the lees, bottled Extra Brut

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.

From Sorbée, a site just up the slope from Vouette located on Portlandian soils. A peppery, and sappy style of Pinot Noir bathed in all the red fruit flavors one could want. A rare example of a true Saigné Rosé Champagne.

ACCOLADES

93 – NV (2015) Saignée de Sorbée Extra Brut – Wine Advocate