



CHAMPAGNE VOUETTE & SORBÉE

Saignée de Sorbée

Vouette & Sorbée wasn't necessarily Bertrand Gautherot's plan when he took over his family's vineyards in Buxières-sur-Acre. Initially he was going to farm his parcels conventionally and sell 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evolving respect for his terroir and concern for his young family, Bertrand set about declaring independence from the outdated echelle system and the negative pressure it places on growers.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 is slowly expanding his Chardonnay and Pinot Blanc holdings. 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. Bertrand's range is made entirely from hand-harvested grapes and fermented with indigenous yeasts in French oak barrels. Nothing is chaptalized, filtered, or acidified. There are no cold macerations, and a small amount of SO₂ is added right after the grapes are pressed. Bertrand prefers to make wines as transparent as possible, so he doesn't use liqueur de l'expédition.

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 rather than a white base wine with a little still red wine blended in – hence the lurid, bright color and riot of red-berry flavors.

ORIGIN

France

APPELLATION

Champagne

SOIL

Rocky Kimmeridgian and Portlandian limestone clays limestone

AGE OF VINES

25

ELEVATION

200 meters

VARIETIES

Pinot Noir

FARMING

Certified organic & biodynamic (ECO-CERT & DEMETER)

FERMENTATION

Hand harvested, natural yeast fermentation with short carbonic maceration, aged French oak barrels

AGING

18 months on the lees, no dosage

ACCOLADES

93 – NV Saignée de Sorbée – Wine Advocate

94 – NV Saignée de Sorbée – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**