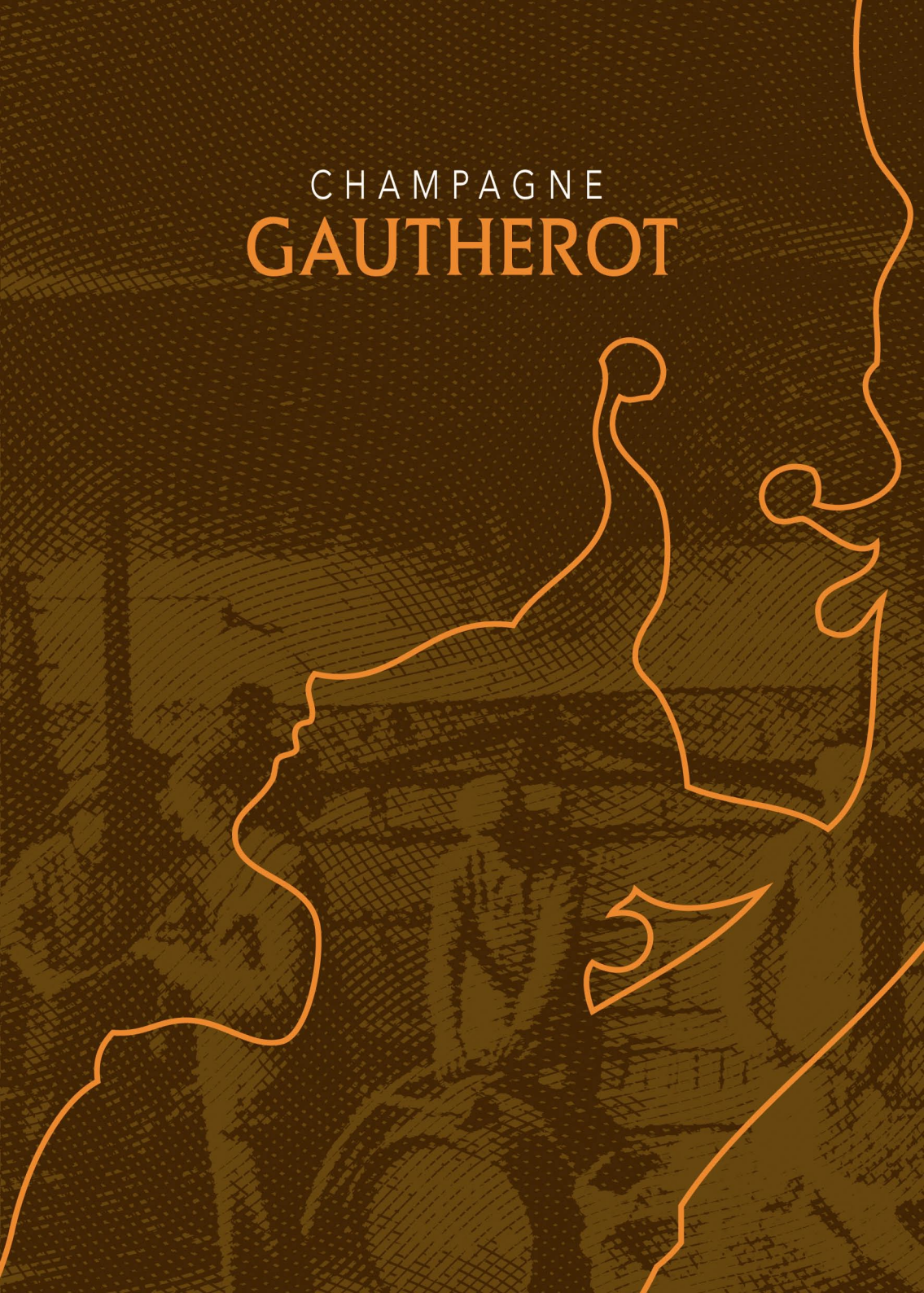


CHAMPAGNE
GAUTHEROT



A family affair

From father to son since the 17th century, the GAUTHEROT family has kept the passion for its vineyard and wine alive. Our vineyards are located in the southern part of the Champagne region at Celles-sur-Ource, Les Riceys, Neuville and Merrey, on the clay-limestone soil of the Côte des Bars terroir.

Our champagne is made exclusively from the harvest of our family-owned estate, which has been the home to sustainable wine-making for generations. Our grandparents taught us to respect **our heritage, nature and the land**. Seeking recognition of our centuries-old expertise and cultivation methods, the GAUTHEROT estate is the subject of quality controls and has been **certified TERRA VITIS***.



Expertise and a singular style

The distinct character of GAUTHEROT Champagne results from the expertise of **François GAUTHEROT** and **Christophe FUMEY**, experienced - meticulous and passionate wine-makers - and the careful attention they pay to all of the production stages from the vineyard to the cellar. This artful know-how brings extreme elegance to GAUTHEROT Champagne, along with the outstanding finesse of its bubbles, its fruity nose with fine, complex aromas, and its delightful mouthfeel.

Recognized, award-winning virtuosity

Our constant efforts to improve our champagne have been recognized through awards from major competitions. For the past five years, our champagne has won many Gold and Silver medals at the Concours Général Agricole de Paris. **GAUTHEROT Champagne received a Prix d'Excellence** at the Agricultural Fair in Paris for its consistent high quality and highest ranking over three consecutive years. Similarly, the Vinalies Internationales (a world oenologist competition) regularly ranks our range among the top champagnes.

* Terra Vitis ("the pleasure of wine, living earth"): the "signature" of French winemakers respectful of nature and mankind, who create wines for the pleasure of their consumers. Compliance with strict specifications is controlled by an independent body.

Champagne **Brut Carte d'Or**



A blend of wines selected amongst the **most outstanding vintages**, the Brut Carte d'Or champagne is composed of Pinot Noir (75%) for the structure and intensity of the grapes, and Pinot Blanc (25%) for the fresh notes of white and citrus fruit. It matures in bottles for more than 18 months in our cellars.

The Brut Carte d'Or's robe is light gold. Its nose is very fruity and fresh, and its attack is sharp but voluptuous. **Well-balanced** and **light**, the Brut Carte d'Or is a perfect match for your aperitifs and festive meals.

Serve at 7°C.



Champagne helps wonder.

George Sand

Champagne Grande Réserve



The Grande Réserve, prepared with the **first juices** flowing from our press, quietly ages for **more than 30 months** in our cool, deep cellars.

It is composed of Pinot Noir (75%) grapes, which provide fullness and strength, Pinot Blanc (5%), and Chardonnay (20%) for freshness and elegance.

Its bright golden robe reveals fine, light bubbles twirling gently to the surface. The nose highlights yellow fruit – peaches and mirabelles. And the mouthfeel is fruity and expressive. This is a **full-body** champagne with a **lengthy** aftertaste that will never cease to delight you.

The Grande Réserve is a perfect aperitif and may also be enjoyed throughout an entire meal and at family celebrations.

Serve at 8°C.



[...] The effervescence of this fresh wine reveals the true brilliance of the French people.

Voltaire

Champagne Rosé



A truly macerated rosé, this champagne is made with **rigorously selected grapes**. Each bunch of Pinot Noir grapes must be **perfectly ripe and healthy**.

The Rosé's robe is **full, intense and radiant**. Red fruit aromas, especially raspberry and blackcurrant, characterize the nose. The mouthfeel is fresh, invigorating and harmonious, just like a beautiful summer day.

Unusual, distinguished, delightful and full-bodied, this Rosé is a perfect match for your aperitifs, desserts and even chocolate delights.

Serve at 9°C.

N.B. A new demi-sec rosé will soon join our range.



*Champagne is the only wine
that leaves a woman beautiful
after drinking it.*

Madame de Pompadour

Champagne Millésime



From our **oldest vines** and the **first, highest quality juices** from our press, only the best years are considered “millésime” or vintage champagnes. We age the wine slowly for more than **40 months** in our cellars. A Millésime is composed of Pinot Noir (70%) and Chardonnay (30%). In **exceptionally well-balanced years**, nature is generous, allowing us to create a remarkable, suave champagne for our customers, with all of the intensity of Pinot Noir and the elegance of Chardonnay.

Our Millésimes reveal a magnificent golden robe, with bubbles that are extremely fine and light. Depending on the year, the complex, rich nose releases floral and candied fruit notes, which, over the years, acquire a touch of **brioche** and **quince** flavours.

This marvellous champagne is perfect as an aperitif or for your gourmet meals.

Serve at 9°C.



*I could not live without champagne,
in victory I deserve it,
in defeat I need it.*

Napoléon Bonaparte

Champagne Exception

The **best of our grapevines**, are reserved for the flagship in our range, Exception. Only the best cuvees are selected. **Exception requires very careful attention** so that its extra dry dosage does not hinder its taste, especially when the Pinot Noir and Pinot Blanc are blended to create a perfect balance for this **distinguished, exceptional champagne**.

With its bright, light golden robe and exquisite fine bubbles, true complicity captures the nose, with a touch of spring and the aromas of white vine peaches and preserves. Exception will surprise you: it is subtle, elegant, releases a **slight touch of honey** and is **extra dry**.

This champagne is perfect for your aperitif, and can also be served with shellfish...

Serve at 9°C.



*He who knows how to taste does not
drink wine but savours secrets.*

Salvator Dali



Wine growers from father to son since 1695

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CONSUME IN MODERATION.

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