



GOUTTE D'OR | 2025

Our first vintage of Goutte D'Or was produced in 1996. Produced from natural Botrytis Chenin Blanc grapes in our signature style that is elegant, fresh and very well balanced between sweetness and acidity. As a Chenin Blanc specialist, this style of sweet wine is an essential part of our wine range.

RATINGS & REVIEWS | Four stars in Platter. Elegant and complex all at the same time. Current vintage not yet rated

FOOD PAIRING | Enjoy ice cold as an aperitif on a warm summer evening or a great match with foie gras, cheese and desserts.

PACKAGING | 6 x 375 ml with gift box option.

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	2650 x 375ml	100% Chenin Blanc	6 – 47 yrs	2.5 – 4 tons / ha	34° Balling	11.97%	7.8 g/L	146 g/L	3.4



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | An incredible vintage for sweet wines. We pinched some bunches to encourage shrivelling and then got beautiful moist end of harvest conditions that stimulated botrytis.

VINIFICATION | A slow and hard press of whole bunches, settled at cold temperature and inoculated with specialized yeast. Fermentation and maturation took place in oak.

MATURATION | 10 month in oak

AGEING POTENTIAL | 10-15 years.