



LES HOUTRANTS Companion planted

BRUT NATURE

This single-plot cuvee, "Les Houtrants", originates from a vineyard planted mid-slope above Cumières in 2004. We opted for companion planting of 5 varieties there, in order to respect and capture the best of this sunny terroir in the heart of this Champagne. In conceiving this Champagne, we have made every effort to limit any influences that could alter this plot, which historically is harvested early.

CUVÉE :	Champagne Les Houtrants complantés , Brut nature
TERROIR	Clay and silt with fine fragments of flint. The source rock is composed of hard sandstone and chalky marl
BLEND :	Pinot noir, Pinot Meunier, Chardonnay, Petit Meslier and Arbanne. Multiple harvests starting in 2008 Bottled 2013 (blend of harvests from 2008, 2009, 2010, 2011 and 2012)
DOSAGE REGIME :	0 g/l
FORMATS	Bottle

WORK IN THE VINEYARD AND WINEMAKING:

- Plot worked according to biodynamic principles since 2018
- Tilling by horse-drawn plough
- traditional pressing in order to extract the "tête de cuvee" (finest juices from the first pressing)
- vinification with natural yeasts from the plot
- not matured in wood.
- avoidance of malolactic fermentation.
- no fining, no filtering
- multiple vintages with storage of reserve wines in magnums at low pressure
- During secondary fermentation, bottle is sealed with a cork rather than a crown cap
- Limited edition of 1002 numbered bottles
- Presentation in individual cases with a refined and unique design

TASTING :

Champagne which by virtue of companion planting of five Champagne grape varieties expresses the identity of a locality that is dear to the Geoffroy family. With a pale yellow robe with golden highlights, this cuvée offers a luminous and dynamic effervescence. On the nose, a delicate and airy fragrance of white flowers, citrus fruits and white-fleshed fruit.

First impressions on the tongue are masterful: aromas of bitter almond, vanilla biscuits, sponge cakes being brought out of the oven, even a hearth fire, summon back childhood memories, as they rise to the surface. All the more surprising in Champagne that while it was ageing has never been close to an oak barrel. The mouth is precise, clean and energetic. The absence of dosage provides a pleasantly pure finish and above all, lengthens the minerality and the fine bitters.

PAIRING :

In order to appreciate all the mineral richness of this plot, we recommend you to sample this Champagne as an aperitif, when the taste buds are alert.

PRESS REVIEWS

2019 – James.suckling.com: 92/100
2019 – RVF Guide: 16/20
2019 – Bettane et Desseauve Guide: 16.5/20
2019 – Gault Millau Guide: 16/20
Vinum – Germany: 19/20
December 2016 –le Point Magazine – 18/20

CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



à Aÿ

