



CUMIÈRES ROUGE 2015

PINOT NOIR

Cumières Rouge is a history of tradition for the Geoffroy Champagne house. In some years, the Pinot noir from our oldest vines, with a low yield, reveals remarkably the character of this delicate and sensual grape variety. Small, tight bunches, perfect ripeness and deep colour are excellent criteria for choosing to declare a vintage, and so retain all the specifics of the year's harvest. After maturing in half-muid casks and then in vats, our tasting is the only judge able to the honour this vintage wine.

CUVÉE : Cumières Rouge Pinot noir 2015
TERROIR : Clay and lime, with fragments of flint,
Average age of the vines : 60 years Yield: 7000kg/ha

BLEND : 100% pinot noir
QUANTITÉ : 1900 bottles, bottled in November 2018
GARDE : De 10 à 15 ans
FORMATS : Special antique bottle

WINEMAKING :

Harvested and rigorously sorted by hand. Maceration and winemaking in an open oak vat with immersed cap with pigeage and pumping over. Matured for 18-24 months in demi-muid casks and barrels before being aged in stainless steel vats in the cellar at a constant temperature. Malolactic fermentation in barrels; never fined or filtered.

TASTING :

Intense and deep ruby red colour, beautifully luminous. The scents picked up on the nose reveal the character of the Pinot noir: cherry, fresh grapes, blackberries, with a silky depth. The mouth opens up to reveal spicier notes of cinnamon, cloves and gingerbread the finishing on a younger register of fresh fruit.

PAIRING :

The assertive character of this 2015 will flourish as an accompaniment to red meats like a beef tenderloin sprinkled with wild mushrooms, not to forget game birds (pheasant, partridge). We advise decanting this Cumières Rouge about 2 hours before tasting it at 14-15°C

PRESS REVIEWS

2019 - Guide RVF : 14.5/20



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PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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