



# EXPRESSION

BRUT

*For Colombine*

Champagne Expression is the premier cuvée of the House. Systematically made blending wines from two years, this Champagne will charm you with its dominant fruitiness, its balance and the amazing freshness of the finish in the mouth. This mix of pleasure and refreshment make this Champagne the perfect partner for the aperitif.

CUVÉE : Champagne Expression 1er Cru Brut  
SOIL : Cumières and Hautvillers on several different soils growing the 3 grape varieties.

BLEND : 51% 2017 and 49% Perpetual reserve.

DOSAGE REGIME : 5g/l  
FORMATS : Bottle, Magnum and Jéroboam

#### VINIFICATION :

Manual harvesting with sorting. Traditional Coquard wine press. Plot-by-plot vinification in temperature-controlled enamelled steel vats; reserve wine partly kept in oak casks. Avoidance of malolactic fermentation.

#### TASTING :

Ripe and fragrant, with an expressive bouquet that releases beautiful aromas of apple sauce, enhanced with notes of vanilla. On the palate, the attack is refined with a broad range of fruit and a beautifully fresh finish.

#### PAIRING :

Keep this Champagne Expression for aperitifs or with starters like seafood pastries or braised veal sweetbreads.

#### PRESS REVIEWS

2019 – James.Suckling.com : 91/100  
2019 –RVF Guide: 14/20  
2018 –Gault Millau Guide : 16/20  
2018 –RVF Guide : 14.5/20  
2018 –Gault Millau Guide: 15/20  
2018/2019 –Tyson Stelzer Guide – Australia: 92/100  
2016 -Bettane & Desseauve : 15/20  
Burghound – USA : 92/100  
Wine Advocate – USA : 89/100  
Wine Spectator – USA : 90/100  
Stephen Tanzer's – USA : 91/100



# CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR

