



ROSÉ DE SAIGNÉE

BRUT

For Rosalie

Champagne Geoffroy is one of the very rare Houses that makes its rosé Champagne by “leeching” during maceration of Pinot Noir. After a few hours in contact with the skin of the grape, the juice acquires a superb and natural colour, becoming intoxicated with subtle yet deep red fruit aromas.

The “Rosé de saignée” is a rarity in champagne.

CUVÉE : Champagne Rosé de Saignée 1er Cru Brut
SOIL : Clay and silt with some marl at depth.
Average age of the vines: 25 years
BLEND : year 2016
100% pinot noir
DOSAGE REGIME : 6 g/l
FORMATS : white half-bottle, special white bottle and white Magnum

VINIFICATION :

Harvested and sorted by hand. Maceration with immersed cap in open oak vats. Avoidance of malolactic fermentation.

TASTING :

As a preamble the ruby red hue of this Rosé de saignée is a pleasure for the eyes. The nose of this Champagne is a spring bouquet: rose, wild strawberry, raspberry and later blackberry, combine perfectly to offer the taster aromas, which would be unexpected in a normal rosé Champagne. The mouth follows on from the nose, with the structure of the Pinot Noir leaving at a convincing vinosity at the finish. By virtue of its freshness, this rosé de saignée Champagne is best enjoyed young to take full advantage of the aromas of small, fresh and crisp red berries.

PAIRING :

This Rose champagne will harmonize perfectly with noble seafood, such as pan-fried scallops or the finesse of a lobster or crawfish. Back on land a lightly roasted duck breast with some peaches will be perfect. A peach soup accompanied by a few strawberries with a flute of rosé Champagne will leave the eye and the palate with an unforgettable memory.

PRESS REVIEWS

2020 – Guide Gault Millau : 16/20
Décembre 2020 – Vinum – Allemagne : 17/20
Décembre 2020 – A.Galloni – USA : 88/100
2019 – James Suckling.com : 93/100
2019 – Guide RVF : 15.5/20
2019 – Guide Bettane et Desseauve : 16/20
2018 – Guide RVF : 14.5/20
2018 – Bettane & Desseauve : 15.5/20
2018/2019 – Guide Tyson Stelzer – Australie : 94/100
2015 – Guide Hachette : Coup de Coeur
Burghound – USA : 91/100
Wine advocate – USA : 93/100
Wine Spectator – USA : 92/100



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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