



# PURETÉ

1er CRU BRUT NATURE

This Champagne Pureté, which is not dosed when it is disgorged, is distinguished by a stripped down authenticity. The detail and the integrity of this Champagne are as impressive as they are precise.

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CUVÉE :	Champagne Pureté Brut nature
SOIL :	Cumières
BLEND :	35% Pinot Meunier, 35% Pinot Noir and 30% Chardonnay 53% from the 2015 and 47% from the 2014 harvest + Perpetual reserve.
DOSAGE REGIME :	0 g/l
FORMATS :	bottle

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#### VINIFICATION :

Harvested and sorted by hand. 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 :

The pure expression of the Pinot Meunier delivers fruit and fullness, with finesse and elegance provided by the accompanying grape varieties. The perfect ripeness of the grapes gives this brut nature a spicy, iodised and smooth side that is punctuated by a pleasant freshness.

#### PAIRING :

Undosed Champagne is always perfect as an aperitif, but when sampled with a few oysters, it will transcend the iodine hints of the shellfish. Its sleek frame cries out for a cuisine that respects unadulterated flavours, without artifice. Last but not least, perfectly mature brie from Meaux will provide it with a pleasant companion at the end of a meal.

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#### PRESS REVIEWS

2020 – Guide RVF : 90/100  
décembre 2020 – Magazine le point : 17/20  
décembre 2020 – A.Galloni – USA : 90/100  
2019 – Guide RVF : 15/20  
2019 – Guide Bettane et Desseauve : 15.5/20  
2018/2019 – Guide Tyson Stelzer – Australie : 92/100  
2018 – Guide Gault Millau : 16/20  
Wine Advocate – USA : 90/10  
Vinum – Allemagne : 17.5/20



## CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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# VOLUPTE

EXTRA BRUT BLANC DE BLANCS

*For Margaux*

Our aim with this Champagne Volupté each year is to provide the most beautiful expression of Chardonnay grown on the soil of Cumières. To preserve the unique character of the Chardonnay, this Champagne is blended differently every year. The chalk on which the Chardonnay vines are cultivated, confers all the elegance, finesse and minerality of this grape variety on this Champagne.

CUVÉE : Champagne Volupté 1er Cru Brut  
SOIL : Very chalky soil with a shallow layer of topsoil.  
Selection of the most beautiful plots of Chardonnay from the terroir of Cumières (Montagne, Chênes, Tournemidi)  
  
BLEND : year 2014  
100% Chardonnay  
DOSAGE REGIME : 2 g/l  
FORMATS : special antique bottle

#### VINIFICATION :

Harvested and sorted by hand Traditional Coquard wine press. Only the cuvée (first juice of the pressing) is selected; vinification plot-by-plot for 45% in demi-muid casks and barrels. Avoidance of malolactic fermentation.

#### TASTING :

Champagne with golden highlights reflections and fine light foam. On the nose, exotic fruits (pineapple, lychee, grapefruit) blend with a delicate minerality to bring a real purity. A refined and silky mouth reveals a remarkable skeleton, punctuated by delicate aromas of brioche or even fresh butter.

#### PAIRING :

Ideal partner for the aperitif, this Champagne Volupté can be associated with a very fine fish such as line caught sea-bass roasted or, why not, a goat's cheese or a parmesan. After a few years in the cellar, enjoy this Champagne with a duck foie gras duck that has been semi-cooked or seared.

#### PRESS REVIEWS

2020 – Guide Gault Millau : 16.5/20  
Décembre 2020 – A.Galloni – USA : 94/100  
2019 – James Suckling.com : 98/100  
2019 – Guide RVF : 15/20  
2019 – Guide Bettane et Desseauve : 16.5/20  
2018 – Guide RVF : 15.5/20  
2018 – Bettane & Desseauve: 16/20  
2018 – Vinum – Allemagne : 18,5/20  
2018/2019 – Guide Tyson Stelzer – Australie : 93/100  
2017 – James suckling.com : 94/100  
Burghound – USA : 90/100  
Wine advocate – USA : 94/100  
Stephen Tanzer's – USA : 92/100



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# TERRE MILLÉSIME 2009

## EXTRA BRUT

*For Azalée*

This vintage cuvée is the flagship of our House. And to ensure excellence, we only produce this Champagne in exceptional years and always in small quantities. The philosophy behind this Champagne is for it to reflect the quintessence of the vintage, when we blend the grapes. Each Millésime Extra Brut will therefore be different from the last, so that it reflects the full breadth of organoleptic qualities offered by mother nature.

CUVÉE :	Champagne Millésime 2009 Extra Brut
SOIL :	Clay very chalky for the Pinot Noir. Average age of the vines: minimum 50 years
BLEND :	2009 vintage 70% Pinot noir, 10% Meunier and 10% Chardonnay
DOSAGE REGIME :	1 g/l
FORMATS :	Limited edition of 2550 bottles and 291 magnums - special antique bottle

### VINIFICATION :

- \*At harvest grapes from the oldest plots are selected, redolent of the richest characteristics that typify the Terroir
- \*During pressing, only "tête de cuvee" juices (finest juices from the first pressing) are selected
- \*Vinification entirely in oak barrels
- \*Absence of malolactic fermentation, retaining all the natural acidity of the grape.
- \*Bottled without filtering
- \*Second fermentation in the bottle following ancient rules, using a cork rather than a metal capsule.
- \*Bottles aged in our cellar for at least 8 years (rather than the 3 years usually required)
- \*Bottling run limited to 6096 bottles and 367 magnums.

### TASTING :

The complex nose lets aromas of red and blackcurrant and cherry burst out, mixed with a delicate and sensual oakiness and underpinned by vanilla, cinnamon and pear. Attractive scents of citrus (lemon, mandarin), peach and roasted apricot close this superb olfactory experience. The attack on the palate is pure and of rare density, punctuated by a savoury minerality. It is then the turn of the Chardonnay to reveal its palette of buttery brioche and toast notes, which slip over into coffee and chocolate. The smooth and creamy effervescence turn this Champagne into a great wine .

### PAIRING :

To enjoy this Champagne at its best we recommend that you decant it about 30 minutes before tasting at 12° C so that the dormant energy preserved during the long years of aging can express itself fully. Dyed-in-the-wool champagne lovers will appreciate this Vintage Champagne as an aperitif. But this great wine can be matched with unusual dishes such as a sea urchin and crab "nage" with saffron, a risotto with truffles and parmesan or a superb piece of lightly grilled beef



### PRESS REVIEWS

2020 – Guide RVF : 91/100 / 2020 – Guide Gault Millau : 17/20 / Décembre 2020 – Magazine le point : 17.5-18/20  
Décembre 2020 – Vinum – Allemagne : 20/20 / 2018 – Vinum – Allemagne : 20/20 / 2019 – Guide RVF : 15.5/20 / 2018 – Guide Gault Millau : 17/20  
2018 – Bettane & Desseauve : 16/20 / 2018 – Weinwirtschaft – Allemagne : 95/100



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Alcohol abuse is dangerous for your health - consume



# BLANC DE ROSE

## EXTRA BRUT

*For Karine*

This Blanc de Rose Champagne, obtained by maceration, is unique in Champagne. Most rosé Champagnes containing Chardonnay are blends. Our rosé philosophy at Champagne René Geoffroy is to make "rosé de saignée", obtained by leeching. And that is what led us to create a "rosé de saignée" by macerating Pinot Noir and Chardonnay together in the same vat. Marrying together Chardonnay and Pinot Noir juice and keeping it in contact with the skin of both varieties reveals a hitherto undiscovered harmony, a major first in Champagne...

CUVÉE : Champagne Blanc de rose 1er Cru Extra Brut  
SOIL : Clay and silt with some marl at depth for the Pinot Noir and limestone for the Chardonnay.  
Average age of the vines: 30 years  
BLEND : 2013 vintage  
50% pinot noir et 50% chardonnay  
DOSAGE REGIME : 3 g/l  
FORMATS : special antique bottle

#### VINIFICATION :

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

#### TASTING :

Our aim when we created this new vintage was to strive for a Rosé Champagne that was different, lighter.

The delicate nose reveals notes of rose and violet

petals and a hint of grenadine. In the mouth the striking minerality releases aromas of mandarin orange zest and pink grapefruit. The whole is complemented by a wonderful bitterness and very pleasant freshness as it fades from the mouth.

#### PAIRING :

While this Blanc de Rose is perfect as an aperitif, it finds a place of honour when taken with raw fish, such as a slightly marinated carpaccio of salmon and halibut or a simple red tuna sashimi.

#### PRESS REVIEWS

2020 – Guide RVF : 89/100  
2019 – Guide Bettane et Desseuve : 16/20  
2019 – Guide Gault et Millau : 16.5/20  
2017 – James suckling.com : 93/100  
2016 – Le point – J.Dupont : 17/20  
2014 – Tyson Stelzer – Australie : 91/100  
Wine advocate – USA : 90/100



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# 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 Cœur  
Burghound – USA : 91/100  
Wine advocate – USA : 93/100  
Wine Spectator – USA : 92/100



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# 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



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# EMPREINTE

EMPREINTE EXTRA BRUT BLANC DE NOIRS

*For Sacha*

This Champagne bears the hallmark of the Pinot Noir variety from the heart of the Cumières Terroir.

We aim to offer the best expression of Pinot Noir from several different plots of the Terroir each year. This Champagne owes its complexity and its substance to the chalky clay soil and then reveals an elegance that typifies the great Terroirs.

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CUVÉE :	Champagne Empreinte 1er Cru Brut
SOIL :	clay and chalk, with fragments of flint; a selection of very early-ripening plots above Cumières (Barremonts, Demoiselles, Houtrants)
	Average age of the vines: 30 years
BLEND :	2015 vintage
	100% Pinot Meunier
DOSAGE REGIME :	1 g/l
FORMATS :	half-bottle, bottle and magnum

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## VINIFICATION :

Harvested and sorted by hand, pressed on a traditional Coquard wine press; only the cuvée (first juice of the pressing) is selected; vinification plot-by-plot to 80% in tuns, demi-muid casks and barrels.

Avoidance of malolactic fermentation.

## TASTING :

On the nose, a coated, flattering bouquet of a complex palette of aromas of red fruits; airy, bright and vigorous in the mouth. Boasting great freshness, generous doses of strawberry and redcurrant dictate, punctuated by hints of fragrant flowers, such as peonies.

It maintains a beautiful balance with a persistent finish.

## PAIRING :

By virtue of its power, this Champagne Empreinte complements the expressive flavours of gastronomic cooking remarkably well. Bresse chicken with morel mushrooms, quail with grapes or a fricassee of forest mushrooms harmonise perfectly with this Champagne Empreinte, served at 11-12° C.

## PRESS REVIEWS

2020 – Guide RVF : 90/100

décembre 2020 – Magazine le point : 17/20

décembre 2020 – A.Galloni – USA : 90/100

2019 – Guide RVF : 15/20

2019 – Guide Bettane et Desseauve : 15.5/20

2018/2019 – Guide Tyson Stelzer – Australie : 92/100

2018 – Guide Gault Millau : 16/20

Wine Advocate – USA : 90/10

Vinum – Allemagne : 17.5/20



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# RATAFIA

DE CHAMPAGNE

The great feature of this ratafia resides in the fact that it is produced respecting ancient methods, so as to retain the primary aromas.

Our Ratafia is not prepared with industrial alcohol but with 60° proof fine de champagne distilled in an artisanal still.

After aging for 8 months in oak barrels, where it becomes rounded and softened, this fine is muted with Pinot Noir or Meunier grape juice. Consequently this perfect companion to aperitifs or desserts offers a note of sweetness and a palette of complex aromas and it is natural to surrender to its charms.

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CUVÉE :	Ratafia
SOIL :	A wide selection from across our Terroir.
	Year 2013
BLEND :	Pinot noir et Meunier
	100% pinot noir
FORMATS :	20cl bottle and 70cl bottle

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#### VINIFICATION :

Harvested and sorted by hand. Muted during the harvest with our fine de Champagne and juice pressed from the "rosé de saignée".

#### TASTING :

Very lovely, slightly reddish, amber robe. A rich mouth, marked by the Pinot, cherry stones in alcohol, harmonious and balanced, freshness meets sweetness at the finish

#### PAIRING :

This Ratafia is the ideal partner for creamy desserts: a crème brûlée, a red fruit tiramisu, vanilla ice cream, a chocolate/cherry association, the whole thing served with a glass of ratafia and you melt with pleasure.

Veined cheeses such as bleu d'Auvergne or fourme Montbrison.

And to keep things simple, this ratafia provides a marvellous garnish for a perfectly ripe melon

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#### PRESS REVIEWS

2020 – Guide Gault Millau : 15.5/20

2018 – Guide Gault Millau: 15/20



## CHAMPAGNE GEOFFROY

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# CUMIÈRES ROUGE

TRADITIONNEL

The red wines produced in Champagne enjoy a reputation dating back to the early history of the region. It is really only thanks to the quality of the Terroir that we can make red wine at all in Cumières. The soils, where chalk or clay-chalk dominates in some places, flinty grindstone in others, are perfectly suited to the morello-cherry-tasting Pinots typical of Cumières.

The task of making a red wine in such a northerly location as that of our vineyard varies in difficulty from one year to the next. That is why our policy is to adjust the quantity of red we make according to the quality of the vintage. Some years we make no Cumières Rouge at all.

It was Roger Geoffroy who first began to make this wine. Sixty years on we enjoy even more proving that the Champagne region is also a great Terroir for red wine.

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CUVÉE :	Cumières Rouge traditionnel
SOIL :	Clay and lime, with fragments of flint Selection of very early-ripening plots above Cumières Age moyen du vignoble :
BLEND :	2011, 2013, 2014, 2015, 2018, 2019
FORMATS :	Half-bottle and bottle

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#### VINIFICATION :

Harvested and rigorously sorted by hand. Maceration and winemaking in an open oak vat with immersed cap. Matured for 10 months in demi-muid casks and barrels before aging in stainless steel vats, in the cellar at a constant temperature. Malolactic fermentation in barrels; no fining, no filtering.

#### TASTING :

Colour: brilliant, deep red. The nose is typical of the Pinot Noirs of the Terroir of Cumières with some morello cherry (griotte) coming through.

In the mouth a smooth balance is formed between red fruits and silky, delicate tannins.

#### PAIRING :

The delicate structure of this Cumières Rouge makes it ideal to accompany white meats (roast veal, guinea fowl...). When served at a temperature of 12° C, it goes surprisingly well with some fish dishes, such as turbot with its jus.

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#### PRESS REVIEWS

2014 - Guide Hachette : 1 star  
2014 - Tyson Stelzer - Australia : 93/100  
Stephen Tanzer's - USA: 91/100  
Wine Advocate - USA: 87/100



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# LES HOUTRANTS COMPLANTÉS

## 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  
SOIL : 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 2014 (blend of harvests from 2008, 2009, 2010, 2011, 2012 and 2013)

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

2020 - Guide RVF : 92/100  
Décembre 2020 - Vinum - Allemagne : 19/20  
2019 - James Suckling.com : 92/100  
2019 - Guide RVF : 16/20  
2019 - Guide Bettane et Desseuve : 16.5/20  
2019 - Guide Gault Millau : 16/20  
Décembre 2016 - Magazine le Point - 18/20

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# TIERSAUDES MEUNIER

MILLESIME 2013

This single-plot cuvée "Les Tiersaudes" is ephemeral Champagne since it has only been made once, in 2013. Harvested from a plot planted using massal selection in 1972, the Meunier variety reveals its mineral, floral and saline aspects here. Oft forgotten and sometimes even decried, Meunier is magical when nurtured without excess and yields are carefully managed.

CUVÉE : Champagne "Les Tiersaudes" Brut nature (undosed)  
SOIL : Siliceous-clay soil plot planted in 1972

BLEND : 100% Meunier from the 2013 vintage

DOSAGE REGIME : 0 g/l

FORMATS : Bottle - limited edition of 1396 bottles

#### VINIFICATION :

Manual harvesting with sorting. Only the cuvee (juice from the first pressing) is selected. Vinification and maturing on the lees in barrels. Avoidance of malolactic fermentation.

#### TASTING :

Pale yellow with golden highlights. This Meunier Champagne offers an expressive nose with notes of fragrant flowers, such as honeysuckle or peony, followed by scents of garrigue, dried herbs and ripe lemon. The mouth glows with purity. All the originality of these cold clays is expressed by remarkable salinity and minerality in the mouth. The density of this Champagne's finish shifts it towards roasted yellow lemon flavours.

#### PAIRING :

This champagne from the Tiersaudes locality provides a perfect match for dishes from the sea. Delight your guests by serving it with a king crab, a lobster à la dente or a ceviche. Or, if you would rather enjoy this Champagne with a dessert, treat yourself by pairing it with a simple nut-based biscuit.

#### PRESS REVIEWS

2018 - Le Point Magazine: 16.5/20

2018 - Vinum - Germany: 17.5/20



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# 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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# CUMIÈRES ROUGE 2015

MEUNIER

A 100% Meunier Cumières Rouge is both a rarity and a curiosity. It is in fact almost impossible to find in Champagne a red Coteaux Champenois made from this much denigrated grape variety. Well, here we have a soft spot for this hard-to-grow variety. We take a lot of care from the beginning of the Meunier's later growing cycle, to obtain beautiful juicy bunches of grapes composed of large berries. The bunches that go into this red wine are selected from across all of our older vines, which offer all the minerality of their poor soil of sand and silt. This 2015 Meunier vintage will be the fourth in the history of our House. Quite by chance nature seems to offer us the opportunity to make the most of this "rustic" variety every 4 years or so, to create unique red wines

CUVÉE : Cumières Rouge MEUNIER 2015  
TERROIR : Siliceous soil sitting on marl at depth,  
Average age of the vines: 60 years Yield: 6000 kg/ha

QUANTITÉ : 1900 bottles, bottled in January 2018  
GARDE : De 15 à 20 ans  
FORMATS : Special antique bottle

#### WINEMAKING :

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

#### TASTING :

Here we have a Cumières Rouge that breaks the mould at every stage of tasting. The intensity and the depth of its red colour bear witness to the exceptional ripeness of the grapes at harvest. The intense nose is revealed on exotic notes of green banana, mango, hibiscus flower, vanilla and curry. This leads on superbly in the mouth to spices such as espelette pepper, before notes of cranberries and bilberries take over, ending with a final hint of coffee. This is a Meunier of great character which demonstrates the complexity and the originality of this variety.

#### PAIRING :

Such an atypical wine calls for sunny Mediterranean-style cuisine. A ratatouille cooked according to the rules, a baba ganoush, lamb chops sprinkled with herbs, pasta on a bed of reduced tomatoes, a plate of red mullet with dried tomatoes seasoned with balsamic vinegar will sublimate this Red, unique in Champagne. We advise you to decant this Cumières Rouge for about 2 hours before tasting it at 14-15°C.

#### COMMENTAIRES DE PRESSE

2019 – RVF Guide: 16/20  
2018 – Terre de Vins: 18/20  
2017 – RVF Guide: 15.5/20  
2017 – Hachette Guide: 1 star

CHAMPAGNE  
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à Aÿ

