



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 :	2010 vintage Year 2010 - 53% Chardonnay, 32% Pinot noir and 15% Complantation.
DOSAGE REGIME :	4 g/l
FORMATS :	Limited edition of 2125 bottles - 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



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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