

Stephen Tanzer's

INTERNATIONAL WINE CELLAR

CHAMPAGNE
GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ELABORATEUR



Champagne R. Geoffroy

Par [Josh Reynolds](#)

NV Rene Geoffroy Expression Brut

43% pinot meunier, 32% pinot noir and 25% chardonnay; 65% of the fruit was from 2010 and the rest from 2009 and 2008; disgorged in July, 2013 after 30 months on its lees

Pale onion skin color. Aromas of fresh pear, lemongrass and lime zest, with a hint of jasmine. Juicy and penetrating, with tangy citrus and orchard fruit and flavors underscored by a note of chalky minerality. Finishes clean and racy, with lingering floral and gingery spice qualities.

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NV Rene Geoffroy Purete Brut Zero

38% pinot meunier, 37% pinot noir and 25% chardonnay, all from Cumières and Hautvillers; aged for four years on its lees and disgorged in June, 2013

Light yellow. Lemon, quince and talc-y minerals on the nose, with notes of anise, honeysuckle and iodine adding complexity. Impressively precise and incisive, displaying bitter lemon pith and green apple flavors and excellent mineral lift. Finishes with strong, zesty persistence, the mineral and floral qualities echoing.

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2007 Empreinte Premier Cru Brut

76% pinot noir, 13% chardonnay and 11% pinot meunier; made from fruit grown in Cumieres; aged for 60 months on its lees and disgorged in May of 2013

Light yellow. Smoky, intensely perfumed aromas of pear skin, strawberry, melon and fresh flowers. Toasty and precise on the palate, offering vibrant orchard fruit and blood orange flavors with a touch of bitter herbs. The floral note clings nicely on the finish, which shows excellent clarity and energy. This sexy Champagne has a *dosage* of 10 g/l but there's no way that I'd have guessed it.

[92](#)

2007 Volupté Brut

A blend of 80% chardonnay, 10% pinot noir and 10% pinot meunier; 45% of the wine was made in oak; five years on its lees and disgorged in June, 2013

Pale yellow. Heady aromas of tropical fruits, apple pastry, smoky lees and fresh flowers, with a spicy topnote. Shows impressive concentration and focus on the palate, offering exotic mango and baked apple flavors and a jolt of candied lemon. Finishes smooth and long, leaving smoky lees and mineral notes behind.

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2004 Millesime Extra Brut

Made from 71% pinot noir and 29% chardonnay; aged on its lees for eight years and disgorged in January of 2013

Light gold. Peach pit, smoky minerals and iodine on the complex nose. Fat and broad on entry, then more taut in the mid-palate, with excellent precision and mineral bite to its ripe orchard fruit flavors. Shows superb balance and purity, finishing smoky, spicy and very long, with a lingering note of anise. The *dosage* here is a mere 2 grams per liter but the wine does not come off as austere.

[93](#)

2006 Coteaux Champenois Cumières Rouge

100% pinot noir; aged for a year in oak, followed by further aging in stainless Steel

Vivid red. Intense red berry and Asian spice aromas are complemented by a deeper hint of candied licorice. Intensely spicy on the palate, offering lively redcurrant and raspberry flavors that become sweeter with air. Finishes bright and minerally, leaving cinnamon and allspice notes behind.

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