



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
GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



à Aÿ

