

Cumiéres 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 Cumieres 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.

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

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 Cumieres 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.

PRESS REVIEWS

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







PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR

