



# 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 more proving that the Champagne region is also a great Terroir for red wine.

CUVÉE : Cumières Rouge traditionnel  
TERROIR Clay and lime, with fragments of flint; Selection of very early-ripening plots above Cumières  
Average age of the vines: 45 years  
BLEND : Assemblage de 3 ou 4 années  
100% pinot noir  
FORMATS : Half-bottle and bottle

#### WINEMAKING :

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.

#### PRESS REVIEWS

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



## CHAMPAGNE GEOFFROY

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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

ASSEMBLAGE : 100% pinot noir  
QUANTITÉ : 1900 bottles, bottled in November 2018  
GARDE : 10-15 years  
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

2016 - 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  
QUANTITY : 1900 bottles, bottled in January 2018  
LAYING DOWN : 15-20 years  
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.

#### PRESS REVIEWS

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

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# RATAFIA

The great feature of this ratafia resides in the fact that it 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 the juice of Pinot Noir or Meunier grapes. 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  
TERROIR : a wide selection from across our Terroir.  
Year 2012  
BLEND : Pinot noir et Meunier  
FORMATS : 20cl bottle and 50cl bottle

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#### WINEMAKING :

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, all served with a glass of ratafia will make you melt with pleasure.

Veined cheeses such as bleu d'Auvergne or Fourme de Montbrison.

And to keep things simple, this ratafia wonderfully complements a perfectly ripe melon

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#### PRESS REVIEWS

2018 - Guide Gault Millau: 15/20



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