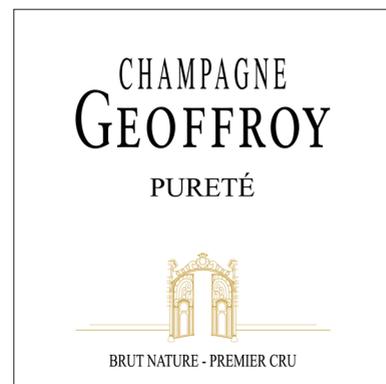
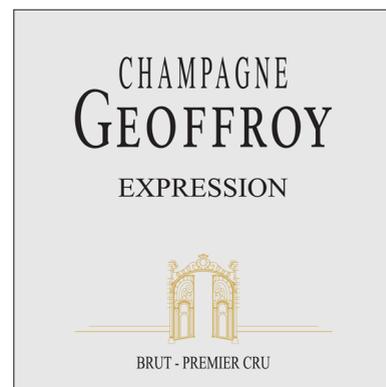


# CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



Vallée de la Marne | Aÿ  
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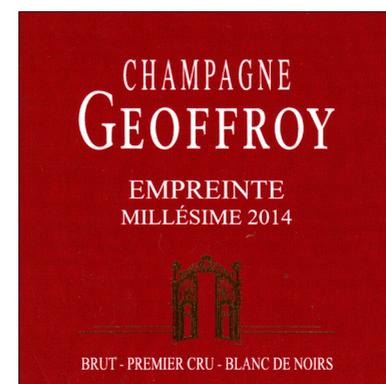
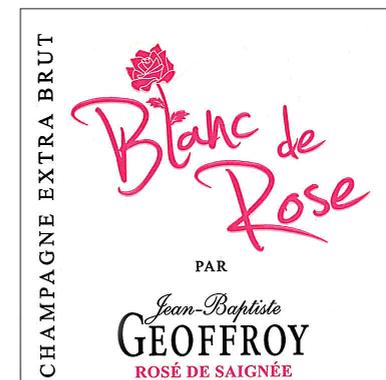
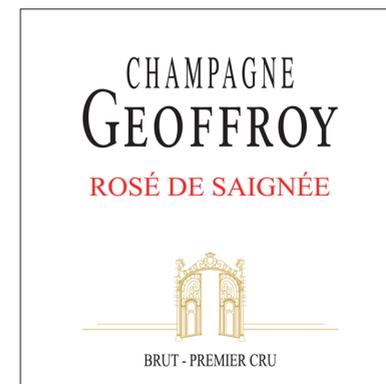


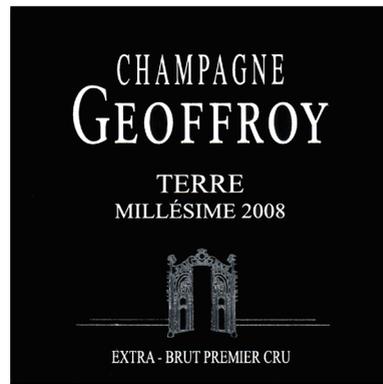
## René Geoffroy ★★★★★

The Geoffroy family can be traced back to the beginning of the 17th century in Cumières. Roger Geoffroy and his wife Julienne started producing champagne in the 1950s. Their son René and his wife Bernadette then developed the brand. Their son Jean-Baptiste has supported them on the estate since the end of the eighties. In 2008 Jean-Baptiste Geoffroy and his wife Karine decided to relocate the winemaking as well as commercial operations to a large 19th-century building in Aÿ as they had outgrown their premises (four cellars!) in Cumières due to their growth. Their vineyards, 14 hectares in 35 parcels, are mainly situated in Cumières (almost 11 hectares), but also in Damery (1 hectare), Fleury-la-Rivière (2.5 hectares) and Hautvillers; they comprise 42% Pinot Noir, 34% Meunier and 24% Chardonnay. In 2004 Arbanne and Petit Meslier were also planted in Les Houtrants in Cumières, co-planted with Chardonnay, Meunier and Pinot Noir. All their champagnes and wines are vinified in their new headquarters in Aÿ. Grapes are crushed using two Coquard presses, while processing is done by gravity. All plots are vinified separately. Jean-Baptiste Geoffroy matures the wines in thermoregulated, enameled tank and oak barrel, and malolactic fermentation is blocked. The best batches from a vintage, regardless of grape variety, are vinified in barrique and *demi-muid*, where they undergo alcoholic fermentation. Bottling of the rosés and the Cuvée Expression is usually in March, the other cuvées are usually bottled at the end of May. Some cuvées (Terre, Les Houtrants) are bottled under natural cork and fermented with natural yeast. The champagnes spend three to ten years on the lees. **The range** consists of Pureté Brut Nature Premier Cru (from Cumières, 50% Meunier, 40% Pinot Noir, 10% Chardonnay, 35% reserve wines from the previous vintage, at least four years on the lees), Expression (about equal parts of the three varieties, from Cumières, Damery and Fleury-la-Rivière, up to 50% reserve wines from the previous vintage), Empreinte Millésimé Blanc de Noirs Premier Cru (today a pure Pinot Noir from Cumières and a vintage champagne, previously a Pinot Noir-based blend with varying parts of Meunier and Chardonnay), Volupté Millésimé Blanc de Blancs Premier Cru (from Cumières, today a pure Chardonnay and a vintage champagne, previously it was Chardonnay-based, but could contain also Pinot Noir and Meunier), Les Houtrants complantés Brut Nature Premier Cru (single-vineyard champagne from Cumières from a parcel planted in 2004 with Arbanne, Petit Meslier, Chardonnay, Meunier and Pinot Noir, fermented with natural yeast and used in 350-liter barrel, first two vintages 2008 and 2009 bottled with natural cork in magnum, used as reserve wines, first bottling in 2011, also with natural cork, only 3 kg of pressure, about 1,000 bottles a year), Rosé de Saignée Premier Cru (100% Pinot Noir, macerated in an open wooden tank for about two and a half days), Blanc de Rose Extra-Brut Rosé de Saignée (equal parts of Chardonnay and Pinot Noir, macerated together in an open oak tank) and Terre Millésimé Extra-Brut (about two-thirds Pinot Noir, one-third Chardonnay, may contain also Meunier, from over 50 year old vines in Cumières, *tête de cuvée*, 100% barrel-fermented, no filtration, about ten years of aging). The Meunier Millésimé Les Tiersaudes Brut Nature (single-vineyard champagne from vines planted in 1972 in Cumières) was only produced in 2013. Jean-Baptiste Geoffroy is also one of the leading producers of Coteaux Champenois. Traditionally the Cumières Rouge was a red blend of up to four vintages, but today it is from one single vintage and is either a pure Pinot Noir or a pure Meunier (first made in 2012). In 2018 for the first time a Coteaux Champenois Blanc was produced, a single-vineyard Chardonnay from Les Collinardins in Damery, planted in 1990, which stayed for eighteen months in a 450-liter barrel. **Geoffroy champagnes** are all characterful and individual, varying precisely from each other. They have gained a lot of precision, purity and density since I first

visited Jean-Baptiste Geoffroy in 2005. The basic non-vintage champagne called Expression is very reliable, always pure and fresh, as is the Pureté, which is more precise and mineral – and ages excellently, developing complexity and fine notes of maturity. His two rosés are among the most individual (and best!) rosés in Champagne; they differ quite precisely, with the Rosé de Saignée favoring fruit and intensity, the Blanc de Rose freshness and elegance. Empreinte and Volupté are also constantly gaining precision, showing that it was the right decision to develop them towards pure varietal champagnes. The classic vintage champagne called Terre is very individual and impressive, as is the single-vineyard champagne Les Houtrants, and we shouldn't forget Geoffroy's Cumières Rouges, which are among the best red wines in Champagne. (RM)

★★★★★	Expression Brut Premier Cru (2015)	90/100 (2020)
★★★★★	Expression Brut Premier Cru (2012)	90/100 (2017)
★★★★	Expression Brut Premier Cru (2011)	88/100 (2016)
★★★★	Expression Brut Premier Cru (2010)	88/100 (2014)
★★★	Expression Brut Premier Cru (2009)	87/100 (2013)
★★★★	Expression Brut Premier Cru (2008)	88/100 (2012)
★★★★★	Pureté Brut Nature Premier Cru (2013)	92/100 (2020)
★★★★★	Pureté Brut Nature Premier Cru (2012)	92/100 (2020)
★★★★★	Pureté Brut Nature (2011)	91/100 (2018)
★★★★★	Pureté Brut Nature (2010)	90/100 (2017)
★★★★★	Pureté Brut Nature (2009)	90/100 (2015)
★★★★★	Rosé de Saignée Brut Premier Cru (2015)	90/100 (2020)
★★★★★	Rosé de Saignée Brut Premier Cru (2014)	91/100 (2019)
★★★★★	Rosé de Saignée Brut Premier Cru (2013)	92/100 (2018)
★★★★★	Rosé de Saignée Brut Premier Cru (2012)	92/100 (2017)
★★★★★	Rosé de Saignée Brut Premier Cru (2011)	90/100 (2015)
★★★★★	Rosé de Saignée Brut Premier Cru (2009)	90/100 (2012)
★★★★★	Rosé de Saignée Brut Premier Cru (2008)	90/100 (2011)
★★★★	Rosé de Saignée Brut Premier Cru (2007)	89/100 (2010)
★★★★	Rosé de Saignée Brut Premier Cru (2006)	89/100 (2009)
★★★	Rosé de Saignée Brut Premier Cru (2005)	87/100 (2008)
★★★★	Rosé de Saignée Brut Premier Cru (2003)	88/100 (2005)
★★★★★	Blanc de Rose Extra-Brut Rosé de Saignée (2012)	92/100 (2016)
★★★★★	Blanc de Rose Extra-Brut Rosé de Saignée (2011)	91/100 (2014)
★★★★★	Blanc de Rose Extra-Brut Rosé de Saignée (2010)	91/100 (2013)
★★★★★	Blanc de Rose Extra-Brut Rosé de Saignée (2009)	91/100 (2012)
★★★★★	Blanc de Rose Extra-Brut Rosé de Saignée (2008)	91/100 (2010)
★★★★★	Volupté Millésimé Brut Blanc de Blancs Premier Cru 2012	93/100 (2020)
★★★★★	Volupté Millésimé Brut Premier Cru 2011	92/100 (2019)
★★★★★	Volupté Millésimé Brut Premier Cru 2008	90/100 (2017)
★★★★★	Volupté Millésimé Brut Premier Cru 2007	91/100 (2016)
★★★★	Volupté Millésimé Brut Premier Cru 2006	88/100 (2012)
★★★★	Volupté Brut Premier Cru (2002)	89/100 (2008)
★★★★	Volupté Brut Premier Cru (2000)	89/100 (2005)
★★★★★	Empreinte Millésimé Brut Blanc de Noirs Premier Cru 2014	92/100 (2020)
★★★★★	Empreinte Millésimé Brut Premier Cru 2012	93/100 (2019)
★★★★★	Empreinte Millésimé Brut Premier Cru 2009	90/100 (2016)
★★★★★	Empreinte Millésimé Brut Premier Cru 2008	92/100 (2015)
★★★★★	Empreinte Millésimé Brut Premier Cru 2007	91/100 (2016)
★★★★★	Empreinte Millésimé Brut Premier Cru 2006	90/100 (2012)
★★★★	Empreinte Brut Premier Cru (2005)	89/100 (2010)
★★★★★	Empreinte Brut Premier Cru (2002)	90/100 (2008)
★★★★★	Empreinte Brut Premier Cru (1999)	90/100 (2011)





★★★★★	Terre Extra-Brut Millésimé Premier Cru 2008	93/100 (2020)
★★★★★	Terre Extra-Brut Millésimé Premier Cru 2006	93/100 (2017)
★★★★★	Extra-Brut Millésimé Premier Cru 2005	91/100 (2016)
★★★★★	Extra-Brut Millésimé Premier Cru 2004	92/100 (2013)
★★★★★	Extra-Brut Millésimé Premier Cru 2002	91/100 (2010)
★★★★	Extra-Brut Millésimé Premier Cru 2000	89/100 (2009)
★★★★	Brut Millésimé Premier Cru 1999	89/100 (2008)
★★★★★	Brut Millésimé Premier Cru 1987	90/100 (2014)
★★★★★	Meunier Millésime Les Tiersaudes Brut Nature 2013	92/100 (2019)
★★★★★	Les Houtrants complantés Brut Nature Premier Cru (2011)	92/100 (2017)
★★★★★	Les Houtrants complantés Brut Nature Premier Cru (2010)	92/100 (2017)
★★★★★	Coteaux Champenois Blanc Les Collinardins 2018	90/100 (2020)
★★★★★	Cumières Rouge Meunier Coteaux Champenois 2015	90/100 (2020)
★★★★	Cumières Rouge Pinot Meunier Coteaux Champenois 2012	89/100 (2016)
★★★★★	Cumières Rouge Pinot Meunier Coteaux Champenois 2008	90/100 (2012)
★★★★★	Cumières Rouge Pinot Meunier Coteaux Champenois 2004	90/100 (2012)
★★★★★	Cumières Rouge Pinot Noir Coteaux Champenois 2015	90/100 (2019)
★★★★★	Cumières Rouge Pinot Noir Coteaux Champenois 1999	90/100 (2012)
★★★★★	Cumières Rouge Pinot Noir Coteaux Champenois 1988	90/100 (2013)
★★	Cuvée de Réserve Brut Premier Cru	87/100 (2005)
★★★★	Cuvée Sélectionnée Brut Premier Cru	89/100 (2005)
★★	Cumières Rouge Coteaux Champenois (2004)	85/100 (2008)
★★	Cumières Rouge Coteaux Champenois (2000)	85/100 (2005)

## Georgeton-Rafflin

The family has grown vines in the Montagne de Reims for four generations. Monique Rafflin and Bruno Georgeton, both from winegrowing families in Ludes and Verzy, marketed their first bottles under their own label in the nineties; since 2006 their son Rémi works on the estate. The vineyards, 3.5 hectares, 37 plots, are situated in Rilly-la-Montagne, Chigny-les-Roses, Ludes and Verzy. They are certified HVE since 2014, they started the conversion to organic winegrowing in 2017. **The range** consists of Réserve Premier Cru (one-third each of Pinot Noir, Meunier and Chardonnay), Rosé de Saignée Premier Cru (Pinot Noir and Meunier), Blanc de Blancs (from old vines, vinified in *tonneau*) and Millésimé, often about 50% Pinot Noir and 50% Chardonnay, with the vintage 2013 called Anectode. In the same vintage the new cuvée Signature was produced for the first time, a Blanc de Noirs Grand Cru from Pinot Noir in Verzy. (RM/RC)

★★	Réserve Brut Premier Cru	86/100 (2015)
★★	Rosé de Saignée Brut Premier Cru	85/100 (2017)

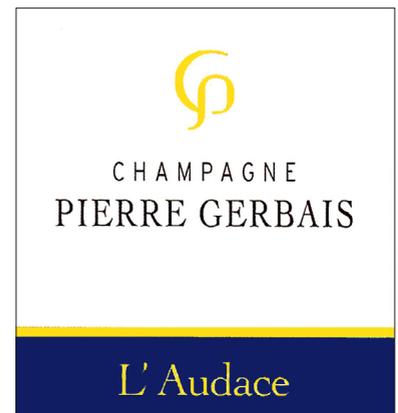
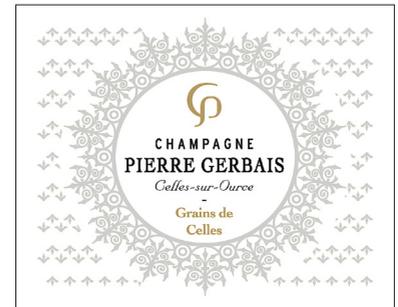
## Pierre Gerbais



Founded in 1930, the house is now run by Pascal Gerbais, supported by his son Aurélien. All 18 hectares of vineyards are situated in the Ource Valley, mainly in Celles-sur-Ource. They have been certified Ampelos (integrated viticulture) since 1996. Pinot Noir dominates, but there are also 4 hectares each of Chardonnay and Pinot Blanc. All parcels are vinified separately. Pinot Blanc from old vines in Les Proies was produced as single-vineyard champagne for the first time in 1996 and was released in 2000. There are now other single-vineyard champagnes: Osmose (from Les Côtes) and L'Audace (from Sainte-Marie). In 2009 Aurélien Gerbais started experimenting with vinification in 600-liter barrel (with wines from the three

single-vineyards Les Proies, Sainte-Marie and Champ Viole). The wines are partially fermented with natural yeast, aged in stainless steel and undergo malolactic fermentation. The dosage for all champagnes is now Extra Brut, while L'Audace and L'Unique are zero dosage; these latter two champagnes have no added sulfur, while sulfur additions for all other champagnes are very low. **The range** consists of Grains de Celles (ex-Cuvée de Réserve, 50% Pinot Noir, 25% Chardonnay, 25% Pinot Blanc, thirty months on the lees), Grains de Celles Rosé (same blend with Coteaux Champenois Rouge added, thirty months on the lees), Osmose (ex-Prestige, 100% Chardonnay from two parcels, mainly from les Côtes, planted in 1973, from one single vintage, three years on the lees), L'Audace (100% Pinot Noir from vines planted in 1960 in the Sainte-Marie vineyard, no sulphur added, no dosage, thirty months on the lees, first made in 2008), L'Originale (100% Pinot Blanc, partly from vines planted in 1904 in Les Proies, three years of aging, first made in 1996), L'Unique (same blend, but no sulphur added), Rosé de Saignée (100% Pinot Noir, 24 hours of maceration, thirty months on the lees, no dosage, first made in 2011) and Coteaux Champenois Rouge (100% Pinot Noir, 20 days of maceration). **Pierre Gerbais** have become more homogenous in style in the last few years, while their lower dosage underlines their present purity and precision. They are powerful, individual, structured and grippy. (NM)

★★★★	Grains de Celles Extra-Brut (2015)	89/100 (2019)
★★★★	Grains de Celles Extra-Brut (2014)	89/100 (2018)
★★★★	Grains de Celles Extra-Brut (2013)	88/100 (2017)
★★	Grains de Celles Extra-Brut (2012)	87/100 (2016)
★★★★★	Osmose Extra-Brut (2011)	90/100 (2016)
★★★★★	L'Audace Brut Nature (2014)	90/100 (2019)
★★★★	L'Audace Brut Nature (2013)	89/100 (2018)
★★	L'Audace Brut Nature (2012)	87/100 (2017)
★★★★	L'Audace Brut Nature (2011)	89/100 (2016)
★★★★★	L'Audace Brut Nature (2010)	90/100 (2013)
★★★★★	L'Audace Brut Nature (Sainte Marie) (2008)	90/100 (2012)
★★★★★	L'Originale Extra-Brut (2014)	90/100 (2019)
★★★★★	L'Originale Extra-Brut (2013)	91/100 (2018)
★★★★★	L'Originale Extra-Brut (2012)	91/100 (2017)
★★★★★	L'Originale Extra-Brut (2011)	90/100 (2016)
★★	L'Originale Brut (2010)	87/100 (2015)
★★★★	L'Originale Brut (2009)	89/100 (2014)
★★★★	L'Originale Brut (2008)	89/100 (2013)
★★	L'Originale Brut (2007)	86/100 (2012)
★★★★★	L'Originale Brut (2006)	90/100 (2011)
★★★★★	L'Originale Sans Soufre Extra-Brut (2012)	90/100 (2017)
★★★★★	Rosé de Saignée Brut (2011)	90/100 (2014)
★★	Coteaux Champenois Rouge 2011	86/100 (2014)
★★	Tradition Brut	85/100 (2011)
★★	Cuvée de Réserve Brut (2010)	86/100 (2014)
★★	Cuvée de Réserve Brut (2008)	85/100 (2012)
★★	Cuvée de Réserve Brut (2006)	87/100 (2011)
★★	Cuvée de Réserve Extra-Brut (2011)	87/100 (2015)
★★	Cuvée de Réserve Extra-Brut (2010)	86/100 (2014)
★★	Cuvée de Réserve Extra-Brut (2009)	87/100 (2013)
★★★★	Prestige Brut (2010)	88/100 (2015)
★★★★	Prestige Brut (2009)	88/100 (2014)
★★★★	Prestige Brut (2006)	88/100 (2011)
★★	Rosé Brut (2010)	87/100 (2014)
★★★★	Rosé Brut (2008)	88/100 (2012)



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