



To Karine

CHAMPAGNE GEOFFROY

BLANC DE ROSE CUMIÈRES PREMIER CRU



An intimate Champagne, celebrating the harmonious communion of Pinot Noir and Chardonnay in equal parts. Created by Jean-Baptiste Geoffroy in 2008, this cuvée reflects, two aspects of the same reality, the duality that exists in nature: day and night, cold and heat, suppleness and hardness, stillness and movement. Blanc de Rose is a fluid, symmetrical champagne and invigorating.

VINES & TERROIR

Age : Over 30 years

Village : Cumières Premier Cru

Vineyard : A selection of vineyards for Coteaux Champenois. Limited yield.

Location : « La Montagne » south-east exposure,
« Les Bellenaux » south exposure

Soil : « La Montagne » has little arable suolo and plunges directly into the chalk. « Les Bellenaux » has a deeper, brown, chalky-clay soil.

CHARACTERISTICS

Blend : 50% Pinot Noir, 50% Chardonnay

Vintage : 2015

Dosage : 2 g/L Extra Brut

Presentation : Bottle, Magnum

VINIFICATION & AGEING

Hand-picked grapes at optimum ripeness and sorted. Sorting table before vatting in tapered wooden vats. Co-maceration of the two grape varieties for 60 hours in cold conditions to obtain fine aromas and a natural colour. Fermentation of the free-run juice with indigenous yeasts and ageing on fine lees for 8 months. Secondary fermentation under cork. 84 months in cellars on laths. The wines are neither filtered nor fined.

TASTING

A champagne with an original, dynamic profile. The nose reveals notes of rose petals, mixed with hints of blood orange and saffron. On the palate, vibrant acidity with aromas of mandarin orange and pink grapefruit, followed by a long finish. Ideal with light dishes such as fish carpaccios, sashimi and seafood, or citrus desserts.