



CHAMPAGNE GEOFFROY

LES COLLINARDINS 2019



The «Collinardins» plot is located on the Damery terroir. In 2019, the wine from this plot obstinately refused to undergo malolactic fermentation, despite the influence of bacteria from two consecutive harvests. For the first time, we decided to let it develop bubbles without knowing how it would turn out. During a family tasting, after disgorging 1, 2, 7... bottles on the fly, a magical moment was born in our eyes and our taste buds.

VINES & TERROIR

Age : Over 30 years

Village : Damery

Location : « Les Collinardins » - south-west exposure

Vineyard : All the work in the vineyard is focused on creating a still wine. A fan-leaved plot producing golden bunches of very small grapes, offering very concentrated juice but with a limited yield.

Soil : Siliceous clay, then at a depth of 70 cm, frost affected white chalk

Altitude : 104 m – 18% gradient

CHARACTERISTICS

Blend : 100 % Chardonnay

Vintage : 2019

Dosage : 0 g/l Brut Nature

Presentation : Bottle — Very limited production

VINIFICATION & AGEING

The grapes are hand-picked at optimum ripeness and sorted. Traditional Coquard press.

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by individual plot.

Direct filling into barrels and indigenous yeast fermentation.

Aged on lees in oak barrels for 2 years.

Secondary fermentation under cork.

36 months in cellar on laths.

The wines are neither filtered nor fined.

TASTING

On the nose, this champagne reveals aromas of pollen flower, brioche, toast and hazelnut, thanks to ageing on the lees for 2 years. On the palate, it is full-bodied and rich, with a fine, persistent foam. The aromas of ripe fruit and honey are balanced by a subtle minerality. It can be enjoyed now for its complexity and has good ageing potential.