



To Sacha

CHAMPAGNE GEOFFROY

EMPREINTE CUMIÈRES PREMIER CRU



This cuvée represents the delicate character of the Pinot Noir grapes from the Cumières terroir. This champagne comes from three historic plots on complex terroirs producing small, ripe, concentrated grapes. The aim is to capture the unique characteristics of the suolo, which is renowned for this grape variety.

VINES & TERROIR

Age : Over 40 years

Village : Cumières Premier Cru

Location : Les Chalmonts, Les Barremonts,
Les Pêchers – south-exposure

Soil : Clay-limestone with fragments of millstone (flint)

Altitude : Mid-slope at 160m - 19% gradient

CHARACTERISTICS

Blend : 100% Pinot Noir

Vintage : 2017

Dosage : 3 g/L Extra Brut

Presentation : Half-bottle, Bottle, Magnum, Jeroboam

VINIFICATION & AGEING

Grapes picked by hand at optimum ripeness and sorted.

Traditional Coquard press.

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by individual plot.

Fermentation with indigenous yeasts in oak barrels and tuns.

Aged on lees.

72 months in cellars on laths.

The wines are neither filtered nor fined.

TASTING

On the nose, a complex bouquet of aromas of red fruit, baked apple and hints of dried fruit. Airy, lively and nervous on the palate. With its balance of richness and freshness, this Champagne stands out. It has the depth and complexity to accompany a gourmet meal. A fine match for roast poultry or mature cheeses.