



To Colombine

CHAMPAGNE GEOFFROY

EXPRESSION CUMIÈRES PREMIER CRU

Champagne Expression is the true reflection of vines planted on the right bank of the Grande Vallée de la Marne. It is the first cuvee of the House. It is systematically made from a blend of grapes and vintages. It is our memory wine, passed down from generation to generation.

VINES & TERROIR

Age : Over 30 years

Village : Cumières Premier Cru

Soil : Clay-limestone, sandy, marly

CHARACTERISTICS

Blend : 40% Pinot Noir, 35% Meunier, 25% Chardonnay

Vintage : 50% Vintage 2020. Each year we take 50% of our perpetual reserve started in the 1970's.

Dosage : 3,5 g/L Extra Brut

Presentation : Bottle, Magnum, Jeroboam



VINIFICATION & AGEING

Grapes picked by hand at optimum ripeness and sorted. Traditional Coquard press.

Gravity vinification by individual plot.

Fermentation with indigenous yeasts in enamelled steel vats.

Aged on lees.

Reserve wine aged in oak tuns and concrete vats.

36 months in cellars on laths.

The wines are neither filtered nor fined.

TASTING

Ripe and fragrant on the nose, its expressive bouquet releases lovely aromas of stewed apples, enhanced by hints of vanilla. On the palate, the attack is full of finesse and fruit, with a superb freshness on the finish.