



CHAMPAGNE GEOFFROY

LES HOUTRANTS COMPLANTÉS



The companion planting of different grape varieties, the oldest form of viticulture, promotes harmony and strengthens the immune defences of the vines. This project, developed by Jean-Baptiste Geoffroy in 2004 after a trip to Alsace, aims to preserve the identity of a family terroir by using practices such as multi-varietal, multi-vintage and zero dosage.

VINES & TERROIR

Age : Around 20 years

Village : Cumières 1er Cru - Secondary geological era, Cretaceous, Campanian

Location : « Les Houtrants » planted with five Champagne grape varieties - Southern exposure

Soil : The sandy clay soil on chalk, which is not chalky on the surface, creates a special situation. The roots develop in the non-calcareous suolo, while the deep roots reach the chalk, giving the wine a unique mouthfeel.

Altitude : 128 m – 20 % gradient

CHARACTERISTICS

Blend : Pinot noir, Pinot Meunier, Chardonnay, Arbanne Petit Meslier

Multi-vintage : 25% 2016 vintage, 75% perpetual reserve from the plot kept in magnums since 2008.

Dosage : 0 g/L Brut Nature

Presentation : Bottle, Magnum - Very limited production

« The diversity of each makes the richness of all » Jules Beaucarne

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.

Fermentation with yeasts indigenous to the plot.

Aged on lees in enamelled steel vats.

Secondary fermentation under cork.

84 months cellaring on laths.

The wines are neither filtered nor fined.

TASTING

On the nose, a delicate, airy fragrance of white flowers and citrus fruit. Childhood aromas of bitter almond, vanilla biscuit, and a hearth fire come to the surface. The palate is precise, refined and energetic. The absence of dosage means that this cuvée retains a very fine purity on the finish and, above all, a long, lingering minerality of bitter almonds.