



To Jakob, Truffe and Gaston

CHAMPAGNE GEOFFROY

PURETÉ CUMIÈRES PREMIER CRU

Cuvée Pureté is a multi-millennium Brut Nature, which benefits from an extended stay in our cellars to develop its natural balance. Created from the same blend as our Cuvée Expression, the maturing phase continues for up to 5 years in our cellars on laths, before a late disgorgement without dosage. In this way, the wine is matured over time and nourished by its lees.

VINES & TERROIR

Age : Over 30 years

Village : Cumières Premier Cru

Soil : Limestone, sandy, marly

CHARACTERISTICS

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

Vintage : 50% 2018 vintage, 50 % perpetual reserve started in the 1970s

Dosage : 0 g/L Brut Nature

Presentation : Bottle



VINIFICATION & AGEING

Grapes hand-picked at optimum ripeness and sorted.
Traditional Coquard press, vinification by plot and gravity.
Fermentation with indigenous yeasts in enamelled steel vats.
Matured on the lees.
Reserve wine aged in concrete vats.
60 months cellaring on laths.
The wines are neither filtered nor fined.

TASTING

Discreet, crystalline nose. The wine stretches out with an invigorating minerality, finishing on a lively, floral and lemony note. A long, streamlined wine with a finish of fine bitters. On the palate, the citrus aromas are confirmed, accompanied by notes of green apple, pear and gunflint. The texture is elegant, almost chalky. Its pure structure brings out the iodised notes of shellfish such as oysters and sea urchins.