



To Rosalie

CHAMPAGNE GEOFFROY

ROSÉ DE SAIGNÉE CUMIÈRES PREMIER CRU



Cuvée Rosé de Saignée is a champagne made exclusively from Pinot Noir grapes grown on the Cumières terroir. The estate's rosés are the fruit of a love affair that goes back to the first wines made by the Geoffroy family. After a few hours in contact with the grape skins, the juice acquires a natural colour and subtle aromas of red fruit.

VINES & TERROIR

Age : Between 30 and 40 years

Village : Cumières Premier Cru

Vineyard : Selection of vineyards on Champagne hillsides.
Limited yields.

Soil : Clay-limestone

CHARACTERISTICS

Blend : 100% Pinot noir

Vintage : 2019

Dosage : 6g/L Extra Brut

Presentation : Half-bottle, Bottle, Magnum

VINIFICATION & AGEING

Grapes picked by hand at optimum ripeness and sorted. Sorting table before vatting in tapered wooden vats. Rather than a forced extraction, a gentle infusion; the grapes must be fully ripe.

Cold maceration of whole berries for 78 hours.

The free-run juice (liquid part) is taken and left to ferment spontaneously.

48 months in cellars on laths.

Aged on fine lees for 8 months.

The wines are neither filtered nor fined.

TASTING

Intense ruby colour. The nose of this champagne is a bouquet of spring. Wild strawberries, cherries and blackberries are the dominant aromas of this cuvée. A Champagne that betrays its terroir, with full-bodied fruit and a long, delicious finish. This champagne will win you over with its colour and its juicy personality.