



To Azalée

# CHAMPAGNE GEOFFROY

## TERRE

### CUMIÈRES PREMIER CRU

Our house has quite a soft spot for this vintage cuvée champagne, which is only produced in exceptional years, and always in small quantities. The philosophy behind this creation is to let the quintessence of the vintage express itself during the blending process. Consequently, each vintage will be different in order to capture all the organoleptic qualities offered by Mother Nature.

#### VINES & TERROIR

**Age :** Around 50 years

**Village :** Cumières Premier Cru

**Vineyard :** At harvest, selection of grapes from the oldest plots, thus offering the richest characteristics of the terroir's identity.

**Soil :** Clay-limestone

#### CHARACTERISTICS

**Blend :** 75 % Pinot noir, 25% Chardonnay

**Vintage :** 2015

**Dosage :** 0 g/L Brut Nature

**Presentation :** Bottle, Magnum - Limited production : 2152 bottles



#### VINIFICATION & AGEING

Grapes hand-picked at optimum ripeness and sorted.

Traditional Coquard press.

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by individual plot

Fermentation with indigenous yeasts and ageing on the lees in oak barrels.

Secondary fermentation under cork.

Minimum 120 months in cellars on laths.

The wines are neither filtered nor fined.

#### TASTING

On the nose, this Champagne reveals notes of ears of wheat and lavender. On the palate, a pronounced minerality brings out flavours of germinated barley, blond tobacco and whisky casks. More than 10 years in the cellar have conferred it great sapidity and exceptional freshness. We recommend decanting the Champagne 30 minutes before drinking at 12°C to fully release its aromas.