



CHAMPAGNE GEOFFROY

LES TIERSAUDES 2019



This Champagne reveals the finest identity of the Meunier grape in the Cumières terroir. The idea of enriching the «Tiersaudes» plot with trees (apple, mirabelle, maple, hornbeam and lime) is to increase biodiversity and diversify mycorrhizae, promoting soil/vine exchange and providing a habitat for insects, bees and birds in the vines.

« Non solus » – not alone

Important note on Agroforestry : The integration of vines and trees generates valuable resources for both the planet and the winegrower. It enriches biodiversity, preserves the suolo and encourages the reappearance of old and new species. What's more, trees provide shade during hot spells, offering comfort during the working day.

VINES & TERROIR

Age : Over 50 years

Village : Cumières Premier Cru

Location : «Les Tiersaudes» - south-east exposure

Soil : Fine silts, limestone and flint

Altitude : 140m - 15% gradient

CHARACTERISTICS

Blend : 100% Meunier from vines planted in 1972

Vintage : 2019

Dosage : 0 g/L Brut Nature

Presentation : Bottle — Very limited production

VINIFICATION & AGEING

Grapes hand-picked at optimum ripeness and sorted.

Traditional Coquard press.

Exclusive selection of 'Tête de Cuvée' juices.

Vinification by plot and gravity.

Fermentation with indigenous yeasts and ageing on the lees in demi-muid (600-litre oak barrels).

The wine is aged for 60 months on laths and is neither filtered nor fined.

TASTING

A complex nose combining orange marmalade, juicy peaches and fresh hazelnuts. There are also hints of spice. On the palate, the aromas of ripe fruit and dried fruit are confirmed, underpinned by a fine mineral tension that balances the wine's richness of the wine. The texture is silky and powdery on the finish.