



CHAMPAGNE GEOFFROY

COLLINARDINS DAMERY BLANC



The 'Collinardins' plot is located in the Terroir de Damery, just on the boundary with Cumières. All the work in the vineyard, from pruning and disbudding to tying, is carried out with the aim of creating a still wine. What's more, part of this plot is very fanleaved, which produces bunches of very small grapes that provide superb natural concentration.

VINES & TERROIR

Age : Over 30 years

Village : Damery

Location : « Les Collinardins » - south-west exposure

Vineyard : bunches of milleranded grapes, concentrated and golden. Limited yield.

Soil : Siliceous clay, then at a depth of 70 cm, frost affected white chalk

Altitude : 104 m - 18 % gradient

CHARACTERISTICS

Blend : 100 % Chardonnay

Vintage : 2022

Ageing potential : 15 to 20 years

Presentation : 500 Bottles

VINIFICATION & AGEING

The grapes are hand-picked at optimum ripeness and sorted.

Direct pressing in a traditional Coquard press.

Run-off entirely by gravity.

Very light settling. Very low SO2 levels.

Spontaneous fermentation.

Matured for 24 months in demi-muid and WineGlobes on the lees of the harvest, followed by 3 months in Clayver ceramics.

Malolactic fermentation in barrels.

The wines are neither filtered nor fined.

TASTING

The chalky terroir of this plot contributes minerality and tension. Aromas of acacia flowers and pear are followed by notes of brioche. The palate is long and saline, offering a Chardonnay for laying down. A wine that reveals the finesse and complexity of the Champagne terroirs, making it an interesting alternative for Champagne lovers.