CHAMPAGNE

GEOFFROY

MADELONNE

CUMIÈRES ROUGE PREMIER CRU

The « Madelonne » is our historic plot of Pinot Noir for Cumières Rouge, located in the heart of the Cumières vineyards. Nearly 100 years old, it contains old vines planted by the Geoffroy ancestors representing a precious generational heritage. We have isolated certain barrels of old vines to create this hillside, whose low yields give it exceptional density.

VINES & TERROIR

Age : Over 95 years

Village : Cumières Premier Cru

Location : « Madelonne » Mid-slope - south exposure

Vineyard : A selection from the vineyards for Coteaux Champenois; our vines are raised to 1m80, which further enhances the texture of this wine. Its concentration of velvet evokes the life of these old vines. Limited yield.

Soil : Sandy-clay - Limestone

Altitude : 100 m - 5 % gradient

CHARACTERISTICS

Blend : 100 % Pinot Noir

Vintage : 2021

Ageing potential : 10 to 15 years

Presentation : Bottle – very limited production

VINIFICATION & AGEING

Hand-picked grapes at optimum ripeness and sorted.
Sorting table before vatting.
Cold maceration for a few hours, vinification in open oak vats with pumping over and little punching down.
It is important that the grapes arrive in the vat at full maturity to obtain fine aromas.
Spontaneous fermentation and ageing in Burgundy oak barrels for 12 months.
The wines are neither filtered nor fined.

TASTING

On the nose, this wine offers aromas of fresh red fruit (cherry, raspberry, strawberry) as well as hints of underbrush and liquorice. On the palate, Madelonne is elegant, with a fine tannic structure and good acidity, offering a pleasant freshness and good ageing potential. The finish is long, with silky tannins and fine aromatic persistence.

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Alcohol abuse is dangerous to health - use in moderation