



CHAMPAGNE GEOFFROY

MOULIN À VENT CUMIÈRES ROUGE PREMIER CRU



A 100% Meunier Cumières Rouge is both a rarity and a curiosity. It is almost impossible to find a red coteaux champenois made with the Meunier grape in Champagne, as it is often denigrated. Working with this sensitive grape variety is a challenge, requiring special attention from the start of the growing season to obtain small, ripe, concentrated bunches of grapes. For this wine, the best bunches from the 'Moulin à Vent' palot are selected, offering minerality thanks to its soil which is poor in sand, silt and limestone.

VINES & TERROIR

Age : Over 70 years

Village : Cumières Premier Cru

Location : « Moulin à Vent » hilltop - south-west exposure

Vineyard : A selection of vines for Coteaux Champenois, our vines are raised to 1m80. Limited yield.

Soil : Sandy-limestone - Very fine silt

Altitude : 159m - 13% gradient

CHARACTERISTICS

Blend : 100 % Meunier

Vintage : 2018

Ageing potential : 15 to 20 years

Presentation : Bottle — Very limited production

VINIFICATION & AGEING

Hand-picked grapes at optimum ripeness and sorted.

Sorting table before filling into vats.

Cold maceration for a few hours, vinification in open oak vats with pumping over and limited cap punching.

Rather than a forced extraction, a gentle infusion, so it is important that the grapes arrive in the vat at full maturity to obtain fine aromas.

Spontaneous fermentation and ageing in oak barrels for 24 months and in ceramic (Clayver) for 12 months. The wines are neither filtered nor fined.

TASTING

This Cumières Rouge offers a unique experience at every stage of tasting. Its intense red colour bears witness to the ripeness of the grapes. The nose reveals exotic notes of passion fruit, mango and hibiscus, followed on the palate followed on the palate by spices such as Espelette pepper. A remarkable Meunier that highlights the complexity and originality of the grape variety.