



To Colombine

CHAMPAGNE GEOFFROY

EXPRESSION

RIVE DROITE DE LA VALLÉE

Champagne Expression is the true reflection of vines planted on the right bank of the Grande Vallée de la Marne. It is the first cuvee of the House. It is systematically made from a blend of grapes and vintages. It is our memory wine, passed down from generation to generation.

VINES & TERROIR

Age : Over 30 years

Villages : Cumières Premier Cru,
Hautvillers Premier Cru,
Damery (warm terroirs with south-east exposure),
Fleury-la-Rivière « Le clos du Beau-Regard »
(cold terroir nestled in a combe)

Soil : Clay-limestone, sandy, marly

CHARACTERISTICS

Blend : 40% Pinot Noir, 35% Meunier, 25% Chardonnay

Vintage : 50% Vintage 2020. Each year we take 50% of our perpetual reserve started in the 1970's.

Dosage : 3,5 g/L Extra Brut

Presentation : Bottle, Magnum, Jeroboam



VINIFICATION & AGEING

Grapes picked by hand at optimum ripeness and sorted.
Traditional Coquard press.

Gravity vinification by individual plot

Fermentation with indigenous yeasts in enamelled steel vats.

Aged on lees.

Reserve wine aged in oak tuns and concrete vats.

36 months in cellars on laths.

The wines are neither filtered nor fined.

TASTING

Ripe and fragrant on the nose, its expressive bouquet releases lovely aromas of stewed apples, enhanced by hints of vanilla. On the palate, the attack is full of finesse and fruit, with a superb freshness on the finish.



CHAMPAGNE GEOFFROY

To Jakob, Truffe and Gaston

PURETÉ CUMIÈRES PREMIER CRU

Cuvée Pureté is a multi-millennium Brut Nature, which benefits from an extended stay in our cellars to develop its natural balance. Created from the same blend as our Cuvée Expression, the maturing phase continues for up to 5 years in our cellars on laths, before a late disgorgement without dosage. In this way, the wine is matured over time and nourished by its lees.

VINES & TERROIR

Age : Over 30 years

Village : Cumières Premier Cru

Soil : Limestone, sandy, marly

CHARACTERISTICS

Blend : 40% Pinot Noir, 35% Meunier, 25% Chardonnay

Vintage : 50% 2018 vintage, 50 % perpetual reserve started in the 1970s

Dosage : 0 g/L Brut Nature

Presentation : Bottle



VINIFICATION & AGEING

Grapes hand-picked at optimum ripeness and sorted. Traditional Coquard press, vinification by plot and gravity. Fermentation with indigenous yeasts in enamelled steel vats. Matured on the lees. Reserve wine aged in concrete vats. 60 months cellaring on laths. The wines are neither filtered nor fined.

TASTING

Discreet, crystalline nose. The wine stretches out with an invigorating minerality, finishing on a lively, floral and lemony note. A long, streamlined wine with a finish of fine bitters. On the palate, the citrus aromas are confirmed, accompanied by notes of green apple, pear and gunflint. The texture is elegant, almost chalky. Its pure structure brings out the iodised notes of shellfish such as oysters and sea urchins.



To Sacha

CHAMPAGNE GEOFFROY

EMPREINTE CUMIÈRES PREMIER CRU



This cuvée represents the delicate character of the Pinot Noir grapes from the Cumières terroir. This champagne comes from three historic plots on complex terroirs producing small, ripe, concentrated grapes. The aim is to capture the unique characteristics of the suolo, which is renowned for this grape variety.

VINES & TERROIR

Age : Over 40 years

Village : Cumières Premier Cru

Location : Les Chalmonts, Les Barremonts,
Les Pêchers – south-exposure

Soil : Clay-limestone with fragments of millstone (flint)

Altitude : Mid-slope at 160m - 19% gradient

CHARACTERISTICS

Blend : 100% Pinot Noir

Vintage : 2017

Dosage : 3 g/L Extra Brut

Presentation : Half-bottle, Bottle, Magnum, Jeroboam

VINIFICATION & AGEING

Grapes picked by hand at optimum ripeness and sorted.

Traditional Coquard press.

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by individual plot.

Fermentation with indigenous yeasts in oak barrels and tuns.

Aged on lees.

72 months in cellars on laths.

The wines are neither filtered nor fined.

TASTING

On the nose, a complex bouquet of aromas of red fruit, baked apple and hints of dried fruit. Airy, lively and nervous on the palate. With its balance of richness and freshness, this Champagne stands out. It has the depth and complexity to accompany a gourmet meal. A fine match for roast poultry or mature cheeses.



To Margaux

CHAMPAGNE GEOFFROY

VOLUPTÉ CUMIÈRES PREMIER CRU

Champagne Volupté is the worthy representative of a Blanc de Blancs from the great Marne Valley. Year after year, it is the reflection of Chardonnays that flourish on the sunny hillsides of Cumières. Rooted in shallow suolo, the vines draw their energy and minerality from the Campanian chalk.

VINES & TERROIR

Age : Around 30 years

Village : Cumières Premier cru

Location : « La Montagne » south-east exposure,
« Les Tourne-Midi » south-west exposure

Soil : Thin, very chalky, Campanian chalk outcrops

Altitude : 120m - 30% gradient

CHARACTERISTICS

Blend : 100% Chardonnay

Vintage : 2017

Dosage : 2g/L Extra Brut

Presentation : Bottle



VINIFICATION & AGEING

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

Traditional Coquard press

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by plot.

Fermentation with indigenous yeasts in demi-muid and oak barrels.

Aged on lees.

84 months in cellars on laths.

The wines are neither filtered nor fined.

TASTING

The nose presents refined aromas of white fruit, while the attack on the palate is chiselled with a creamy texture. The white fruit flavours combine with candied citrus and hazelnut. The finish is long and elegant, with a chalky minerality typical of great Chardonnays. This Champagne goes perfectly with delicate dishes such as langoustines from Guilvinec or old Parmesan cheese.



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.



To Rosalie

CHAMPAGNE GEOFFROY

ROSÉ DE SAIGNÉE CUMIÈRES PREMIER CRU



Cuvée Rosé de Saignée is a champagne made exclusively from Pinot Noir grapes grown on the Cumières terroir. The estate's rosés are the fruit of a love affair that goes back to the first wines made by the Geoffroy family. After a few hours in contact with the grape skins, the juice acquires a natural colour and subtle aromas of red fruit.

VINES & TERROIR

Age : Between 30 and 40 years

Village : Cumières Premier Cru

Vineyard : Selection of vineyards on Champagne hillsides.
Limited yields.

Soil : Clay-limestone

CHARACTERISTICS

Blend : 100% Pinot noir

Vintage : 2019

Dosage : 6g/L Extra Brut

Presentation : Half-bottle, Bottle, Magnum

VINIFICATION & AGEING

Grapes picked by hand at optimum ripeness and sorted. Sorting table before vatting in tapered wooden vats. Rather than a forced extraction, a gentle infusion; the grapes must be fully ripe.

Cold maceration of whole berries for 78 hours.

The free-run juice (liquid part) is taken and left to ferment spontaneously.

48 months in cellars on laths.

Aged on fine lees for 8 months.

The wines are neither filtered nor fined.

TASTING

Intense ruby colour. The nose of this champagne is a bouquet of spring. Wild strawberries, cherries and blackberries are the dominant aromas of this cuvée. A Champagne that betrays its terroir, with full-bodied fruit and a long, delicious finish. This champagne will win you over with its colour and its juicy personality.



To Karine

CHAMPAGNE GEOFFROY

BLANC DE ROSE CUMIÈRES PREMIER CRU



An intimate Champagne, celebrating the harmonious communion of Pinot Noir and Chardonnay in equal parts. Created by Jean-Baptiste Geoffroy in 2008, this cuvée reflects, two aspects of the same reality, the duality that exists in nature: day and night, cold and heat, suppleness and hardness, stillness and movement. Blanc de Rose is a fluid, symmetrical champagne and invigorating.

VINES & TERROIR

Age : Over 30 years

Village : Cumières Premier Cru

Vineyard : A selection of vineyards for Coteaux Champenois. Limited yield.

Location : « La Montagne » south-east exposure,
« Les Bellenaux » south exposure

Soil : « La Montagne » has little arable suolo and plunges directly into the chalk. « Les Bellenaux » has a deeper, brown, chalky-clay soil.

CHARACTERISTICS

Blend : 50% Pinot Noir, 50% Chardonnay

Vintage : 2015

Dosage : 2 g/L Extra Brut

Presentation : Bottle, Magnum

VINIFICATION & AGEING

Hand-picked grapes at optimum ripeness and sorted. Sorting table before vatting in tapered wooden vats. Co-maceration of the two grape varieties for 60 hours in cold conditions to obtain fine aromas and a natural colour. Fermentation of the free-run juice with indigenous yeasts and ageing on fine lees for 8 months. Secondary fermentation under cork. 84 months in cellars on laths. The wines are neither filtered nor fined.

TASTING

A champagne with an original, dynamic profile. The nose reveals notes of rose petals, mixed with hints of blood orange and saffron. On the palate, vibrant acidity with aromas of mandarin orange and pink grapefruit, followed by a long finish. Ideal with light dishes such as fish carpaccios, sashimi and seafood, or citrus desserts.



CHAMPAGNE GEOFFROY

LES HOUTRANTS COMPLANTÉS



The companion planting of different grape varieties, the oldest form of viticulture, promotes harmony and strengthens the immune defences of the vines. This project, developed by Jean-Baptiste Geoffroy in 2004 after a trip to Alsace, aims to preserve the identity of a family terroir by using practices such as multi-varietal, multi-vintage and zero dosage.

VINES & TERROIR

Age : Around 20 years

Village : Cumières 1er Cru - Secondary geological era, Cretaceous, Campanian

Location : « Les Houtrants » planted with five Champagne grape varieties - Southern exposure

Soil : The sandy clay soil on chalk, which is not chalky on the surface, creates a special situation. The roots develop in the non-calcareous suolo, while the deep roots reach the chalk, giving the wine a unique mouthfeel.

Altitude : 128 m – 20 % gradient

CHARACTERISTICS

Blend : Pinot noir, Pinot Meunier, Chardonnay, Arbanne Petit Meslier

Multi-vintage : 25% 2016 vintage, 75% perpetual reserve from the plot kept in magnums since 2008.

Dosage : 0 g/L Brut Nature

Presentation : Bottle, Magnum - Very limited production

« The diversity of each makes the richness of all » Jules Beaucarne

VINIFICATION & AGEING

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

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by individual plot.

Fermentation with yeasts indigenous to the plot.

Aged on lees in enamelled steel vats.

Secondary fermentation under cork.

84 months cellaring on laths.

The wines are neither filtered nor fined.

TASTING

On the nose, a delicate, airy fragrance of white flowers and citrus fruit. Childhood aromas of bitter almond, vanilla biscuit, and a hearth fire come to the surface. The palate is precise, refined and energetic. The absence of dosage means that this cuvée retains a very fine purity on the finish and, above all, a long, lingering minerality of bitter almonds.



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.



CHAMPAGNE GEOFFROY

LES COLLINARDINS 2019



The «Collinardins» plot is located on the Damery terroir. In 2019, the wine from this plot obstinately refused to undergo malolactic fermentation, despite the influence of bacteria from two consecutive harvests. For the first time, we decided to let it develop bubbles without knowing how it would turn out. During a family tasting, after disgorging 1, 2, 7... bottles on the fly, a magical moment was born in our eyes and our taste buds.

VINES & TERROIR

Age : Over 30 years

Village : Damery

Location : « Les Collinardins » - south-west exposure

Vineyard : All the work in the vineyard is focused on creating a still wine. A fan-leaved plot producing golden bunches of very small grapes, offering very concentrated juice but with a 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 : 2019

Dosage : 0 g/l Brut Nature

Presentation : Bottle — Very limited production

VINIFICATION & AGEING

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

Exclusive selection of 'Tête de Cuvée' juices.

Gravity vinification by individual plot.

Direct filling into barrels and indigenous yeast fermentation.

Aged on lees in oak barrels for 2 years.

Secondary fermentation under cork.

36 months in cellar on laths.

The wines are neither filtered nor fined.

TASTING

On the nose, this champagne reveals aromas of pollen flower, brioche, toast and hazelnut, thanks to ageing on the lees for 2 years. On the palate, it is full-bodied and rich, with a fine, persistent foam. The aromas of ripe fruit and honey are balanced by a subtle minerality. It can be enjoyed now for its complexity and has good ageing potential.



CHAMPAGNE GEOFFROY

COTEAUX CHAMPENOIS ROUGE

To make a great red wine, you need grapes of remarkable quality, i.e. controlled yields, small, concentrated bunches of grapes and simultaneous physiological and phenolic ripeness.

To achieve this, it is essential to have quality plant material, then to follow a method of cultivation in the vineyard that meets these expectations.

In 2020, Jean-Baptiste and his daughter Sacha embarked on a joint project for the vineyards selected for Coteaux champenois wines, to increase the height of the vines through training to 1m 80.

The aim of this method is to allow the vine to thrive as a natural creeper and go through a full cycle for the sake of its reserves. Thanks to this, the apex (the end of the stem, a 'compass radar' for the vine) will be preserved.

This tip of the vine regulates the hormones (auxine) that prevent the development of the internodes (energy-sucking shoots) and regulates the growth of the bunches.

Reducing the production of internodes allows better aeration of the plant, less humidity and therefore less work removing them. The grapes will ripen more evenly, because not cutting off the apexes allows growth to stop earlier. In fact, the growth of internodes extends the season and this growth phase is to the detriment of the ripening of the grapes.

On the other hand, if the vine is pruned during its growth cycle, it will be destabilised by growing horizontally in the air (production of internodes) and into the soil (surface roots).

By preserving the apex, the plant will trace its path vertically in the air (the apex of the sky) and in the earth (tracing roots towards mineral elements). Its root system increases as it develops from its extremities. In 5 years without pruning, 60 to 70 cm of roots can be gained.

The plant grows and produces smaller grapes, with less juice and a different liquid-solid ratio, resulting in more concentrated red wines with a unique texture.



CHAMPAGNE GEOFFROY

CUMIÈRES ROUGE TRADITIONNEL



The red wines of Champagne have a long history, particularly in Cumières, where the quality of the terroir and the exposure of the limestone and clay soils favour the 'griotte' pinot noirs. Roger Geoffroy first produced them for grape-pickers after the war. Seventy years on, we're taking even greater pleasure in proving that Champagne is also a great terroir for red wine.

VINES & TERROIR

Age : Around 45 years

Village : Cumières Premier Cru

Location : Chalmont, Madelonne

Vineyard : Selection of vineyards for Coteaux Champenois.
Limited yield

Soil : Clay-limestone with fragments of millstone (flint)

CHARACTERISTICS

Blend : 100 % Pinot noir

Vintage : 2019 to 2022.

Ageing potential : 15 to 20 years

Presentation : Bottle, Magnum

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; 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 18 to 24 months.

The wines are neither filtered nor fined.

TASTING

The colour of the Cumières Rouge Traditionnel is a brilliant red with a typical Pinot Noir nose revealing hints of morello cherry. On the palate, it offers a blend of red fruits and silky tannins, creating a pleasant balance. It is versatile and elegant and goes well with a variety of dishes thanks to its fresh and fruity aromas but is also great on its own. Serve slightly chilled at 14-16°C to preserve its freshness and aromatic complexity.



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.



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.



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.



CHAMPAGNE GEOFFROY

RATAFIA ROUGE



The main characteristic of this ratafia lies in its respect of the old methods of elaboration in order to preserve the primary aromas.

Our Ratafia is not made from rectified alcohol but using fine Champagne from a traditional still. After ageing for one or two years in oak barrels, which adds roundness and smoothness, this fine Champagne is blended with grape juice from Pinot Noir or Meunier.

And so this perfect companion for aperitifs or desserts offers a gentle sweetness and a complex palette of aromas. Let yourself be seduced by its charm.

VINIFICATION

Hand-picked and sorted. Maturation during the harvest of our fine Champagne and of the press juice of the «Rosé de saignée». Not filtered.

TASTING

Beautiful amber colour, slightly reddish.

Rich on the palate, marked by pinot, stones of morello cherries in eau-de-vie, harmonious and well-balanced, the freshness complements the sweetness on the finish.

PAIRINGS

This Ratafia is the ideal partner for creamy desserts. A crème brûlée, a red fruit tiramisu, a light vanilla ice cream, a chocolate and Morello cherry combination, all accompanied by a glass of Ratafia will make you melt with pleasure. Blue-veined cheeses such as Bleu d'Auvergne or Fourme de Montbrison. And to keep things simple, this ratafia is the perfect garnish for a melon.



CHAMPAGNE GEOFFROY

RATAFIA SOLERA depuis 2000



The idea for this Ratafia stemmed from a desire to add another dimension to this natural sweet wine from Champagne. And so we decided to vary the ageing and maturing methods to add even more complexity. This ratafia was first produced in 2000, and all the subsequent years have gradually been incorporated so as to obtain a patina born of the marriage of young and old vintages.

VINIFICATION

For this ratafia, as for all harvests in Champagne, the grapes are picked by hand and sorted in the vineyard. The fine Champagne and the pressed juice from our rosés de saignée are blended during the grape harvest. The grapes macerate for 60 hours before being gently pressed. There is neither fining nor filtering.

AGEING

Stored in 54-litre dame-jeannes, this ratafia has spent 2 years on the roof of our cellar, following the rhythm of the seasons, the moon and the sun. This astral pause reinforces the oxidative side of this natural sweet wine and gives it an amber colour reminiscent of old cognacs and Madeiras. As it is stored in a 220-litre WineGlobe in the cellar prior to bottling, it is in glass at every step.

TASTING

Nose of white truffle, orange, acacia honey, quince jelly, raspberry liqueur.

Palate: Dazzling freshness, delicate apricot nectar, sweet spices, juicy peach chiselled by a saline finish.

PAIRINGS

As an aperitif with dried fruit (walnuts, almonds) or cured ham. Its sweetness and rich aromas go well with savoury and umami flavours. A pairing with blue-veined cheeses (such as Roquefort or Bleu d'Auvergne) is particularly interesting. The strong, salty flavours of these cheeses are balanced by the sweetness and creaminess of the ratafia; or simply at the end of the meal to appreciate all its complexity. Serve solera champagne ratafia slightly chilled, between 10 and 12°C.