



VOLUPTÉ

BRUT

For Margaux

Our aim with this Champagne Volupté each year is to provide the most beautiful expression of Chardonnay grown on the soil of Cumières. To preserve the unique character of the Chardonnay, this Champagne is blended differently every year. The chalk on which the Chardonnay vines are cultivated, confers all the elegance, finesse and minerality of this grape variety on this Champagne.

CUVÉE : Champagne Volupté 1er Cru Brut
SOIL : Very chalky soil with a shallow layer of topsoil.
Selection of the most beautiful plots of Chardonnay from the terroir of Cumières (Montagne, Chênes, Tournemidi)
Average Age of the vines: 35 years
BLEND : year 2007
58% Chardonnay, 42% Pinot Noir
DOSAGE REGIME : 6 g/l
FORMATS : special antique bottle

VINIFICATION :

Harvested and sorted by hand Traditional Coquard wine press. Only the cuvée (first juice of the pressing) is selected; vinification plot-by-plot for 45% in demi-muid casks and barrels. Avoidance of malolactic fermentation.

TASTING :

Champagne with golden highlights reflections and fine light foam. On the nose, exotic fruits (pineapple, lychee, grapefruit) blend with a delicate minerality to bring a real purity. A refined and silky mouth reveals a remarkable skeleton, punctuated by delicate aromas of brioche or even fresh butter.

PAIRING :

Ideal partner for the aperitif, this Champagne Volupté can be associated with a very fine fish such as line caught sea-bass roasted or, why not, a goat's cheese or a parmesan. After a few years in the cellar, enjoy this Champagne with a duck foie gras duck that has been semi-cooked or seared.

PRESS REVIEWS

JAMES SUCKLING.COM - Oct 2016 - 94/100
Bettane & Desseauve 2017 : 16/20
Guide RVF 2017 : 16/20
Guide Gault Millau 2014 : 15/20
Le point – J.Dupont – 2013 : 17/20
Guide Larousse du Champagne 2014 : ***
Tyson Stelzer – Australie – 2014 : 91/100
Wine advocate – USA : 89/100
Stephen Tanzer's – USA : 92/100
Burghound – USA : 90/100



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



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