



PURETÉ

BRUT NATURE

This Champagne Pureté, which is not dosed when it is disgorged, is distinguished by a stripped down authenticity. The detail and the integrity of this Champagne are as impressive as they are precise.

CUVÉE : Champagne Pureté Brut nature
SOIL : Cumières, Damery and Fleury-la-Rivière.
Average age of the vines: 25 years
BLEND : 65% from 2010 and 35% from 2011, 50% Pinot Meunier, 30% Pinot Noir and 10% Chardonnay
DOSAGE REGIME : 0 g/l
FORMATS : bottle

VINIFICATION :

Harvested and sorted by hand. Traditional Coquard wine press. Plot-by-plot vinification in temperature-controlled enamelled steel vats; reserve wine partly kept in oak casks. Avoidance of malolactic fermentation.

TASTING :

The pure expression of the Pinot Meunier delivers fruit and fullness, with finesse and elegance provided by the accompanying grape varieties. The perfect ripeness of the grapes gives this brut nature a spicy, iodised and smooth side that is punctuated by a pleasant freshness.

PAIRING :

Undosed Champagne is always perfect as an aperitif, but when sampled with a few oysters, it will transcend the iodine hints of the shellfish. Its sleek frame cries out for a cuisine that respects unadulterated flavours, without artifice. Last but not least, perfectly mature brie from Meaux will provide it with a pleasant companion at the end of a meal.

PRESS REVIEWS

Tyson Stelzer – Australie – 2014 : 92/100
Wine advocate – USA : 88/100
Stephen Tanzer's – USA : 91/100
Guide Revel – Canada – 2013 : 16/20
Bettane & Desseauve 2017 : 15,5/20
Guide RVF 2017 : 15,5/20
JAMES SUCKLING.COM - Oct 2016 - 93/100



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



à Aÿ



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

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MILLESIMÉ

EXTRA BRUT

For Azalée

This vintage cuvée is the flagship of our House. And to ensure excellence, we only produce this Champagne in exceptional years and always in small quantities. The philosophy behind this Champagne is for it to reflect the quintessence of the vintage, when we blend the grapes. Each Millésime Extra Brut will therefore be different from the last, so that it reflects the full breadth of organoleptic qualities offered by mother nature.

CUVÉE : Champagne Millésime 2004 Extra Brut
SOIL : Clay and silt with some marl at depth for the Pinot Noir and limestone for the Chardonnay Average.
age of the vines: 50 years
BLEND : 2004 vintage
71% Chardonnay and 29% Pinot Noir and 17% meunier
DOSAGE REGIME : 4 g/l
FORMATS : special antique bottle - 6096 bottle



VINIFICATION :

- *At harvest grapes from the oldest plots are selected, redolent of the richest characteristics that typify the Terroir
- *During pressing, only "tête de cuvee" juices (finest juices from the first pressing) are selected
- *Vinification entirely in oak barrels
- *Absence of malolactic fermentation, retaining all the natural acidity of the grape.
- *Bottled without filtering
- *Second fermentation in the bottle following ancient rules, using a cork rather than a metal capsule.
- *Bottles aged in our cellar for at least 8 years (rather than the 3 years usually required)
- *Bottling run limited to 6096 bottles and 367 magnums.

TASTING :

The complex nose lets aromas of red and blackcurrant and cherry burst out, mixed with a delicate and sensual oakiness and underpinned by vanilla, cinnamon and pear. Attractive scents of citrus (lemon, mandarin), peach and roasted apricot close this superb olfactory experience. The attack on the palate is pure and of rare density, punctuated by a savoury minerality. It is then the turn of the Chardonnay to reveal its palette of buttery brioche and toast notes, which slip over into coffee and chocolate. The smooth and creamy effervescence turn this Champagne into a great wine .

PAIRING :

To enjoy this Champagne at its best we recommend that you decant it about 30 minutes before tasting at 12° C so that the dormant energy preserved during the long years of aging can express itself fully. Dyed-in-the-wool champagne lovers will appreciate this Vintage Champagne as an aperitif. But this great wine can be matched with unusual dishes such as a sea urchin and crab "nage" with saffron, a risotto with truffles and parmesan or a superb piece of lightly grilled beef



PRESS REVIEWS

JAMES SUCKLING.COM - Oct 2016 - 96/100 / Bettane & Desseauve 2017 : 16,5/20 / Guide RVF 2017 15/20 / Guide Hachette 2016 ! Coup de coeur ***
Le point - J.Dupont - 2013 : 18/20 / Guide Larousse du Champagne 2014 : ***** / Guide Gault Millau 2014 : 16.5/20
Guide Revel - Canada - 2013 : 17/20 / Tyson Stelzer - Australie - 2014 : 95/100 / Wine advocate - USA : 91/100 / Wine Spectator - USA : 91/100 Stephen Tanzer's - USA : 93/100

CHAMPAGNE GEOFFROY

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BLANC DE ROSE

EXTRA BRUT

For Karine

This Blanc de Rose Champagne, obtained by maceration, is unique in Champagne. Most rosé Champagnes containing Chardonnay are blends. Our rosé philosophy at Champagne René Geoffroy is to make "rosé de saignée", obtained by leeching. And that is what led us to create a "rosé de saignée" by macerating Pinot Noir and Chardonnay together in the same vat. Marrying together Chardonnay and Pinot Noir juice and keeping it in contact with the skin of both varieties reveals a hitherto undiscovered harmony, a major first in Champagne...

CUVÉE : Champagne Blanc de rose 1er Cru Extra Brut
SOIL : Clay and silt with some marl at depth for the Pinot Noir and limestone for the Chardonnay.
Average age of the vines: 30 years
BLEND : 2012 vintage
50% pinot noir et 50% chardonnay
DOSAGE REGIME : 3 g/l
FORMATS : special antique bottle

VINIFICATION :

Harvested and sorted by hand. Co-maceration with immersed cap in open oak vats. Avoidance of malolactic fermentation.

TASTING :

Our aim when we created this new vintage was to strive for a Rosé Champagne that was different, lighter.

The delicate nose reveals notes of rose and violet petals and a hint of grenadine. In the mouth the striking minerality releases aromas of mandarin orange zest and pink grapefruit. The whole is complemented by a wonderful bitterness and very pleasant freshness as it fades from the mouth.

PAIRING :

While this Blanc de Rose is perfect as an aperitif, it finds a place of honour when taken with raw fish, such as a slightly marinated carpaccio of salmon and halibut or a simple red tuna sashimi.

PRESS REVIEWS

JAMES SUCKLING.COM - Oct 2016 - 93/100
Bettane & Desseaveu 2017 : 16/20
Guide RVF 2017 : 16/20
Le point – J.Dupont – 2013 : 16.5-17/20
Guide Larousse du Champagne 2014 : ****
Guide Gault Millau 2014 : 16/20
Bettane & Desseaveu 2014 : 15.5/20
Tyson Stelzer – Australie – 2014 : 91/100
Wine advocate – USA : 89/100



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ROSÉ DE SAIGNÉE

BRUT

For Rosalie

Champagne Geoffroy is one of the very rare Houses that makes its rosé Champagne by "leeching" during maceration of Pinot Noir. After a few hours in contact with the skin of the grape, the juice acquires a superb and natural colour, becoming intoxicated with subtle yet deep red fruit aromas.

The "Rosé de saignée" is a rarity in champagne.

CUVÉE : Champagne Rosé de Saignée 1er Cru Brut
SOIL : Clay and silt with some marl at depth.
Average age of the vines: 25 years
BLEND : year 2012
100% pinot noir
DOSAGE REGIME : 10 g/l
FORMATS : white half-bottle, special white bottle and white Magnum

VINIFICATION :

Harvested and sorted by hand. Maceration with immersed cap in open oak vats. Avoidance of malolactic fermentation.

TASTING :

As a preamble the ruby red hue of this Rosé de saignée is a pleasure for the eyes. The nose of this Champagne is a spring bouquet: rose, wild strawberry, raspberry and later blackberry, combine perfectly to offer the taster aromas, which would be unexpected in a normal rosé Champagne. The mouth follows on from the nose, with the structure of the Pinot Noir leaving at a convincing vinosity at the finish. By virtue of its freshness, this rosé de saignée Champagne is best enjoyed young to take full advantage of the aromas of small, fresh and crisp red berries.

PAIRING :

This Rose champagne will harmonize perfectly with noble seafood, such as pan-fried scallops or the finesse of a lobster or crawfish. Back on land a lightly roasted duck breast with some peaches will be perfect. A peach soup accompanied by a few strawberries with a flute of rosé Champagne will leave the eye and the palate with an unforgettable memory.

PRESS REVIEWS

JAMES SUCKLING.COM - Oct 2016 - 93/100
Bettane & Desseauve 2017 : 16/20
Guide RVF 2017 : 15/20
Guide Hachette 2015 Coup de coeur
Guide Gault Millau 2014 : 15.5/20
Le point - J.Dupont - 2014 : 17.5/20
Guide Larousse du Champagne 2014 : ***
Vinum 2013 - Allemagne : 17/20
Tyson Stelzer - Australie - 2014 : 90/100
Wine advocate - USA : 87/100
Wine spectator - USA : 92/100
Burghound - USA : 91/100



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EXPRESSION

BRUT

For Colombine

Champagne Expression is the premier cuvée of the House. Systematically made blending wines from two years, this Champagne will charm you with its dominant fruitiness, its balance and the amazing freshness of the finish in the mouth. This mix of pleasure and refreshment make this Champagne the perfect partner for the aperitif.

CUVÉE : Champagne Expression 1er Cru Brut
SOIL : Cumieres and Hautvillers on several different soils where we grow the three grape varieties.
Average age of the vines: 20 years
65% 2012 and 30% 2011
BLEND : 50% Meunier, 40% Pinot Noir and 10% Chardonnay
8g/l
DOSAGE REGIME : Bouteille, Magnum et Jéroboam
FORMATS :

VINIFICATION :

Manual harvesting with sorting. Traditional Coquard wine press. Plot-by-plot vinification in temperature-controlled enamelled steel vats; reserve wine partly kept in oak casks. Avoidance of malolactic fermentation.

TASTING :

Ripe and fragrant, with an expressive bouquet that releases beautiful aromas of apple sauce, enhanced with notes of vanilla. On the palate, the attack is refined with a broad range of fruit and a beautifully fresh finish.

PAIRING :

Keep this Champagne Expression for aperitifs or with starters like seafood pastries or braised veal sweetbreads.

PRESS REVIEWS

JAMES SUCKLING.COM - Oct 2016 - 92/100
Guide RVF 2017 : 14,5/20
Bettane & Desseave 2016 : 15/20
Bettane & Desseave 2014 : 14.5/20
Guide RVF 2014 : 14.5/20
Guide Gault Millau 2014 : 15/20
Tyson Stelzer - Australie - 2014 : 93/100
Wine advocate - USA : 89/100
Wine Spectator - USA : 90/100
Stephen Tanzer's - USA : 91/100



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EMPREINTE

BRUT

For Sacha

This Champagne bears the hallmark of the Pinot Noir variety from the heart of the Cumières Terroir.

We aim to offer the best expression of Pinot Noir from several different plots of the Terroir each year. This Champagne owes its complexity and its substance to the chalky clay soil and then reveals an elegance that typifies the great Terroirs.

CUVÉE : Champagne Empreinte 1er Cru Brut
SOIL : clay and chalk, with fragments of flint; a selection of very early-ripening plots above Cumières (Barremonts, Demoiselles, Houtrants)
Average age of the vines: 30 years
BLEND : 2009 vintage
75% Pinot Noir, 5% Pinot Meunier and 20% Chardonnay
DOSAGE REGIME : 6 g/l
FORMATS : half-bottle, bottle and magnum

VINIFICATION :

Harvested and sorted by hand; pressed on a traditional Coquard wine press; only the cuvée (first juice of the pressing) is selected; vinification plot-by-plot to 80% in tuns, demi-muid casks and barrels.

Avoidance of malolactic fermentation.

TASTING :

On the nose, a coated, flattering bouquet of a complex palette of aromas of red fruits; airy, bright and vigorous in the mouth. Boasting great freshness, generous doses of strawberry and redcurrant dictate, punctuated by hints of fragrant flowers, such as peonies. It maintains a beautiful balance with a persistent finish.

PAIRING :

By virtue of its power, this Champagne Empreinte complements the expressive flavours of gastronomic cooking remarkably well. Bresse chicken with morel mushrooms, quail with grapes or a fricassee of forest mushrooms harmonise perfectly with this Champagne Empreinte, served at 11-12° C.

PRESS REVIEWS

JAMES SUCKLING.COM - Oct 2016 - 93/100
Bettane & Desseauve 2017 : 16,5/20
Guide RVF 2017 15/20
Guide Gault Millau 2014 : 15/20
Guide Larousse du Champagne 2014 : ****
Tyson Stelzer – Australie – 2014 : 94/100
Wine advocate – USA : 91/100
Vinum 2013 - Allemagne : 16.5/20
Stephen Tanzer's – USA : 92/100
Burghound – USA : 91/100



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RATAFIA

DE CHAMPAGNE

The great feature of this ratafia resides in the fact that it is produced respecting ancient methods, so as to retain the primary aromas.

Our Ratafia is not prepared with industrial alcohol but with 60° proof fine de champagne distilled in an artisanal still.

After aging for 8 months in oak barrels, where it becomes rounded and softened, this fine is muted with Pinot Noir or Meunier grape juice. Consequently this perfect companion to aperitifs or desserts offers a note of sweetness and a palette of complex aromas and it is natural to surrender to its charms.

CUVÉE : Ratafia
SOIL : A wide selection from across our Terroir.
Year 2013
BLEND : Pinot noir et Meunier
100% pinot noir
FORMATS : 20cl bottle and 70cl bottle

VINIFICATION :

Harvested and sorted by hand. Muted during the harvest with our fine de Champagne and juice pressed from the "rosé de saignée".

TASTING :

Very lovely, slightly reddish, amber robe. A rich mouth, marked by the Pinot, cherry stones in alcohol, harmonious and balanced, freshness meets sweetness at the finish

PAIRING :

This Ratafia is the ideal partner for creamy desserts: a crème brûlée, a red fruit tiramisu, vanilla ice cream, a chocolate/cherry association, the whole thing served with a glass of ratafia and you melt with pleasure.

Veined cheeses such as bleu d'Auvergne or fourme Montbrison.

And to keep things simple, this ratafia provides a marvellous garnish for a perfectly ripe melon



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CUMIÈRES ROUGE

TRADITIONNEL

The red wines produced in Champagne enjoy a reputation dating back to the early history of the region. It is really only thanks to the quality of the Terroir that we can make red wine at all in Cumières. The soils, where chalk or clay-chalk dominates in some places, flinty grindstone in others, are perfectly suited to the morello-cherry-tasting Pinots typical of Cumières. The task of making a red wine in such a northerly location as that of our vineyard varies in difficulty from one year to the next. That is why our policy is to adjust the quantity of red we make according to the quality of the vintage. Some years we make no Cumières Rouge at all. It was Roger Geoffroy who first began to make this wine. Sixty years on we enjoy even more proving that the Champagne region is also a great Terroir for red wine.

CUVÉE : Cumières Rouge traditionnel
SOIL : Clay and lime, with fragments of flint Selection of very early-ripening plots above Cumières Age moyen du vignoble :
BLEND : Average age of the vines: 45 years
Blend of 3 or 4 years
100% pinot noir
FORMATS : Half-bottle and bottle

VINIFICATION :

Harvested and rigorously sorted by hand. Maceration and winemaking in an open oak vat with immersed cap. Matured for 10 months in demi-muid casks and barrels before aging in stainless steel vats, in the cellar at a constant temperature. Malolactic fermentation in barrels; no fining, no filtering.

TASTING :

Colour: brilliant, deep red. The nose is typical of the Pinot Noirs of the Terroir of Cumières with some morello cherry (griotte) coming through. In the mouth a smooth balance is formed between red fruits and silky, delicate tannins.

PAIRING :

The delicate structure of this Cumières Rouge makes it ideal to accompany white meats (roast veal, guinea fowl...). When served at a temperature of 12° C, it goes surprisingly well with some fish dishes, such as turbot with its jus.

PRESS REVIEWS

Guide Hachette 2014 : 1 étoile
Tyson Stelzer – Australie – 2014 : 93/100
Stephen Tanzer's – USA : 91/100
Wine advocate – USA : 87/100



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