

Champagne René Geoffroy Cuvée Empreinte Brut 1er Cru 2009

**Region:**

France – Champagne
Vallée de la Marne

Blend:

75% Pinot Noir
20% Chardonnay
5% Pinot Meunier

Farming Practices:

Sustainable

SKU 356063

\$67.99*
6 x 750ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

A bouquet of airy and bright red fruits greet the nose with subtle hints of jasmine florals and minerals. There are also slightly earthy aromas that give an added layer of complexity. The palate is precise, fresh, and generous with strawberries and redcurrants. There is a dominating mineral acidity that is balanced on the persistent finish. The Champagne Empreinte is harvested by hand and is pressed on a traditional Coquard wine press. Vinification of this wine gives the sensual colours. This champagne owes its complexities to the chalky clay soil from the plots in Cumières. An excellent complement to Bresse chicken with mushrooms or smoked quail.

The Geoffroy family has been cultivating vineyards since the 17th century. With vineyards located throughout Damery, Hautvillers, Fleury-la-Rivière, and Cumières, that were passed down from generation to generation, it was not until the 1950s that the first bottles of estate were produced. Over the years, the estate has been committed to the belief that the terroir must be respected as it provides essential support to preserve the balance of their land and wine. Minimal intervention is allowed so that each vine can flourish its unique flavours. Their wines do not undergo malolactic fermentation in order to preserve the freshness and improve ageing potential. With Jean-Baptiste currently at the helm, Champagne Geoffroy's deep history and devotion to their craft allow them to create fantastic Champagnes that are beautiful expressions of the landscape around them.

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