

Champagne René Geoffroy Millésime Extra Brut 1er Cru 2005



Region:
France – Champagne
Vallée de la Marne

Blend:
71% Pinot Noir
29% Chardonnay

Farming Practices:
Sustainable

SKU 260885

\$128.99*
6 x 750ml

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

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

A complex nose of red and black currants, cherries, grilled almonds, and smoky vanilla. The entrance is creamy and layered with a great texture and driving minerality. A full reflection of the nose on the palate with a more delicate touch of oak and a long finish. The grapes were grown from terroirs of limestone, clay, and silt and are harvested from the oldest vines on the estate. The bottles are aged in the cellar for at least 8 years. The philosophy of the Millésime is to reflect the quintessence of the vintage, thus each Millésime is different from the last so that it fully expresses every quality nature gives. Delicious as an aperitif or with caviar.

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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