

Champagne René Geoffroy Cuvée Rosé de Saignée Brut 1er Cru N/V



Region:
France – Champagne
Vallée de la Marne

Blend:
Pinot Noir

Farming Practices:
Sustainable

SKU 193318

\$73.99*
6 x 750ml

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

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

The light ruby colour in the glass complements aromas of wild strawberries, raspberries, rose, red cherries, mint and spices that waft into the nose. The mouth is a delicate continuation with medium-bodied flavours. There is lift and tension with a depth to balance it out along with a dry, clean and crisp finish. This is one of the few rosés made by “leeching” of the grapes during maceration. After a few hours of contact with the skins, the juice gains a natural colour and is filled with subtle and deep red fruit aromas. The grapes are hand harvested and grown in clay and silt with some marl. An excellent champagne that pairs well with lobster, peaches, or lightly roasted duck breast.

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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