

2021

Familia Geisse, Cave Geisse Blanc De Noir Brut

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

Features of the region's unique terroir include soils of volcanic basalt that offer natural irrigation in the vineyards. Average rainfall is 1,400mm and average altitude of vineyards is 800m. Yields are limited to 12 tonnes per hectare, with strict control rules for traditional method production in the winery.

Viticulture

Geisse are pioneers of Thermal Pest Control (TPC), a method of 'blow-drying' vines which helps to prevent use of pesticides. A family-run business that operates with strong ethical principles, where entire families are employed, live on-site, and receive free accommodation.

Winemaking

Method Traditional. Minimum 36 months lees ageing. Residual sugar: 8.5g/ltr

Limited edition of 15 thousand bottles

Tasting Notes

Bone-dry minerality beautifully balanced with velvety creaminess from 36 months on lees. Structured, complex and rich with notes of grapefruit, citrus, red berries, green apple and toast. Effortlessly stylish.

