



CHABLIS

Pale gold with greenish glints. Bright, luminous and limpid.

The nose is rich and ripe, firstly full of flowers then going on to reveal its fruity aromas with sweet, suave scents.

Taste is very powerful with a pronounced minerally character that enhances the fruit and fine vegetal flavours. Its mellowness harmonizes perfectly with its vivacity on a solid structure that illustrates perfectly the special nature of the wine.

FOOD AND WINE COMBINATIONS

Fresh or baked oyster - Small grey shrimps and prawns - Sauteed and flambéed langoustines - John Dory cooked in chervil butter - Devilled freshwater crayfish - Trout baked in foil with Chablis - Grilled andouillettes with old-fashioned mustard - Pigs trotters terrine - Escalope of fresh foie-gras - farmyard chicken steamed in Chablis - Fondue made with Epoisses cheese and flavoured with Marc de Bourgogne - Matured cheese - Petits fours - Warm, caramelized fruit tart.

SERVING TEMPERATURE

10 à 12° as an aperitif or for the pleasure of tasting, 12-14° served with a meal.

Tasting notes

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ALAIN GEOFFROY

— *Chablis* —

www.chablis-geoffroy.com

GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
20 to 40 years

GEOLOGY :
Kimmeridgian limestone

EXPOSURE :
South-East

WINE-MAKING PROCESS :
Traditional in temperature controlled tanks

MATURING :
In temperature controlled tanks

AGEING :
From 5 to 7 years or more depending on vintage