



CHARDONNAY BURGUNDY

Beautiful pale gold. Bright, luminous and limpid. Youthful look.

The nose is young and fresh, expressing itself with vivacity through the scent of citrus and acacia.

Clear-cut and vigorous opening notes, with flowers, lemon and fresh-baked bread. Good length at the end.

FOOD AND WINE COMBINATIONS

Oysters- Crabs - Clams - Winkles - Fisherman's - Stew - Conger eel soup - Fried smelt or gudgeon - Trout au bleu - Savoy Fondue - Grilled chicken wings - Andouillette with vine shoots - Cheese burger - Fresh goat's cheese.

SERVING TEMPERATURE

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

GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
10 years

GEOLOGY :
Kimmeridgian

WINE-MAKING PROCESS :
Traditional in temperature controlled vats

MATURING :
In vats

AGEING :
From 3 to 5 years or more depending on vintage

Tasting notes

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ALAIN GEOFFROY

— *Chablis* —

www.chablis-geoffroy.com