



BOURGOGNE PINOT NOIR

Beautiful clear garnet colour with radiant and limpid appearance.

The nose is complex, with red fruit aromas dominated by sour cherry.

The mouth is intense, straightforward and very aromatic, combining red fruits and delicate tannins. A very pleasant and balanced wine with a good potential.

FOOD AND WINE COMBINATIONS

Beef fillet - Crown of pork with mushrooms, - Braised shoulder of veal, - potato gratin with mushrooms - roast leg of lamb, - rabbit with mustard - Salted ham with mashed pumpkin - Quail with grapes - Soft cheeses - Strawberry and wild strawberry sorbet - Cherry gratin with almonds - Raspberry millefeuille.

SERVING TEMPERATURE

12 to 14 served with a meal.

GRAPE VARIETY :

Pinot Noir 100 %

AGE OF THE VINEYARD :

40 years

GEOLOGY :

Clay-lime soil

WINE-MAKING PROCESS :

Traditional in vats

MATURING :

In vats

AGEING :

From 4 to 6 years or more depending on vintage

Tasting notes

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ALAIN GEOFFROY

— *Chablis* —

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