



## *CHABLIS GRAND CRU Les Clos*

Pale gold in colour with green glints. Bright, luminous and limpid.

The nose evolves in purity and elegance. We discover with pleasure the sweetness and mellowness thought fresh notes of citrus, menthol and fern, rounded by gourmet notes of vanilla.

The mouth expresses power, delicacy, mellowness and character on a clearly mineral background that only aging can balance.

A delicate hint of oak and a very long finish that give us enough time to appreciate this wonderful moment of tasting.

### FOOD AND WINE COMBINATIONS

Foie-Gras - Warm oysters with winkles -  
Fresh-water crayfish stock with Chablis -  
Mussels and small scallops with thyme leaves  
- Grilled lobster with melted butter -  
Steamed scallops - Young turbot with  
creamed cucumber - Scrambled eggs with  
sea urchins, braised - Rolled monkfish with  
fresh pasta - Roast capon, Louhans style -  
Mature cheeses - Warm pears and figs with  
cinnamon.

### 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](http://www.chablis-geoffroy.com)

GRAPE VARIETY :  
Chardonnay 100 %

AGE OF THE VINEYARD :  
40 years

GEOLOGY :  
Kimmeridgian limestone

EXPOSURE :  
South

WINE-MAKING PROCESS :  
Traditional method in oak casks

MATURING :  
In oaks barrels

AGEING :  
From 10 to 15 years or more  
depending on vintage