



GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
30 to 45 years

GEOLOGY :
Kimmeridgian limestone

EXPOSURE :
South

WINE-MAKING PROCESS :
Traditional in temperature controlled
tanks

MATURING :
In temperature controlled tanks

AGEING :
From 7 to 10 years or more
depending on vintage

our *Chablis* *Wines* ...

CHABLIS PREMIER CRU *Beauroy*

Pale light gold in colour with slight greenish glints.
Bright, luminous and limpid.

The nose is full of sunshine, gaiety, beauty and maturity.
A rich, splendid bouquet of a multitude of flowers.
A basket of fruit on a fresh summers morning.

The taste is full and round - a perfect balance of rich,
powerful flavours and finesse, mellowness and freshness.
Everything that was so appealing on the nose reaffirms
itself on the taste. The finish leaves us blissfully happy
with mouthfilling voluptuousness.

FOOD AND WINE COMBINATIONS

Small, rough-shelled "Creuse" oysters -
Clam salad with hazelnut oil - Langoustines
with creamed sea-urchins - Pike cooked in
chervil butter - Swordfish filets marinated in
lime juice - Poached turbot in hollandaise
sauce - Bass cooked in white wine with calves
sweetbreads - Fois-gras either goose or duck
- Veal escalope with baby onions - Poularde
de Bresse - Chaource, Langres or Epoisse
cheese - Caramelized upside-down apple 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