



CHABLIS PREMIER CRU
Beauroy - Cuvée Vieilles Vignes

Golden, shiny, radiant and limpid colour.

The nose is dense and fragrant with subtle vanilla and spicy, dried and fresh fruit notes... a pretty demonstrative and delicate nose.

Both rich and fine, with subtle spicy and toasted notes, a flavoursome taste successfully combining mineral tones and richness, ending with remarkable complexity where the woodiness supports the wine.

FOOD AND WINE COMBINATIONS

Small scallop salad - Langoustines - Swordfish fillet marinated in lime juice - Poached turbot with hollandaise sauce - Natural duck or goose foie gras - Veal escalope with baby onions - Swiss chard with butter and parsley butter - Leek gratin - Chaource, Langres or Epoisses 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 :
45 to 55 years

GEOLOGY :
Kimmeridgian

EXPOSURE :
Due south

WINE-MAKING PROCESS :
Traditional method in oak casks

MATURING :
In new oaks barrels

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

Tasting notes

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ALAIN GEOFFROY

— *Chablis* —

www.chablis-geoffroy.com