



CHABLIS PREMIER CRU *Fourchaume*

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

The nose is a wonderful combination of elegant white flowers, freshly baked buns and tender vegetal scents. Despite this strong and generous character, it remains delicate and full of charm : an harmonious balance of maturity, freshness and subtlety.

The mouth immediately shows this wine's powerful nature as well as its richness and elegance. The finish is very long, almost never-ending, as if it does not wish to be forgotten.

FOOD AND WINE COMBINATIONS

Oyster soup with saffron threads - Crayfish tails served in their own stock with savoury butter sauce - Grilled langoustine in basil butter - Cold monkfish, sole and vegetable terrine with fresh tomato sauce - Scallop kebabs and raw spinach salad - Cottage cheese with fresh herbs - Vineyard peach salad with Chablis sabayon and pistachio brioche.

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

GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
25 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