



CHABLIS PREMIER CRU *Vau-Ligneau*

Pale light gold with slight greenish glints.
Bright, luminous and clear

The nose is powerful but delicate and fresh. It reflects the maturity that we had already discovered through its radiant golden colour.

The mouth is bold but smooth, a pleasant balance between powerful mellowness and tender vivacity. The fresh vegetal notes and the discreet floral flavor enhance its gourmet fruity side. The finish is long and definitely mineral ; it perfectly expresses the typical sharpness and charm of Vau-Ligneau wines.

FOOD AND WINE COMBINATIONS

Fish in sauce - Cooked oysters - Fine poultry
- Poultry lamb - Veal escalope - Grilled langoustine - Cheeses (Chaource - Epoisse) - Fruit desserts.

SERVING TEMPERATURE

10 to 12° as an aperitif or for the pleasure of tasting, 12-14° served with a meal.

GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
20 to 30 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

Tasting notes

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ALAIN GEOFFROY

— *Chablis* —

www.chablis-geoffroy.com