



GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
45 to 70 years

GEOLOGY :
Kimmeridgian limestone

EXPOSURE :
South - South-East

WINE-MAKING PROCESS :
Traditional method in oak casks

MATURING :
In oaks barrels, with wood split to a
turn

AGEING :
From 5 to 7 years or more
depending on vintage

our *Chablis* *Wines* ...

CHABLIS *Cuvée Vieilles Vignes*

Pale golden yellow in colour with slight greenish glints.
Bright, luminous and limpid.

The nose shows instantly both maturity and freshness in
a festival of flowers and fruit. The floral notes of
menthol, acacias and citronella mingle with grapefruit,
butterscotch and freshly-baked buns...

Taste is powerful with pretty, harmonious mellowness,
perfectly supported by its frank, yet unaggressive
liveliness. The long finish prolongs the pleasure with a
pronounced mineral presence enhanced by a delicate
hint of wood.

FOOD AND WINE COMBINATIONS

Fine de claires oysters - Cockle soup with
diced vegetables - White scallop meat on a
bed of spinach - Scrambled eggs with
asparagus tips - Monk-fish in batter - Salmon
marinated in dill sauce - Calves sweetbreads
baked in cream sauce - Shoulder of lamb
spiked with lavender - Warm Mont Dore
cheese and potatoe bake - Soft cheeses -
Honey ice cream.

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

www.chablis-geoffroy.com