



GRAPE VARIETY :
Chardonnay 100 %

AGE OF THE VINEYARD :
10 years

GEOLOGY :
Kimmeridgian limestone

WINE-MAKING PROCESS :
Traditional in temperature controlled
tanks

MATURING :
In temperature controlled tanks

AGEING :
From 3 to 5 years or more depending
on vintage

our Chablis Wines ...

PETIT CHABLIS

Golden yellow, pale green in colour. Bright, luminous and limpid.

The nose is young and fresh and you are transported by its vivacity in a whirlwind of fine, fruity, floral scents.

The taste is lively, pleasant and fruity. We discover lemongrass, citronella flavours on a fine, mineral background. The finish is most agreeable and leaves the mouth fresh and perfumed.

FOOD AND WINE COMBINATIONS

Oysters - Crabmeat - Clams - Winkles - Mussels baked in a bed of pine needles - Fish stew - Conger-eel soup - Deep-fried catfish or smelt-fish - Blue trout - Cheese fondue - Grilled chicken wings - Andouillette grilled on vine stocks - Pizzas - Cheeseburger - Fresh goats cheese - Soft goats and cows-milk cheeses - Warm pancake batter pie and genoise sponge cake.

SERVING TEMPERATURE

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

Tasting notes

.....
.....
.....
.....

ALAIN GEOFFROY

— Chablis —

www.chablis-geoffroy.com