

Alain Geoffroy



Chablis Premier Cru Beauroy 'SIGNATURE'

Made from the finest plots on the Estate.

"Signature" by Alain Geoffroy is a wine with a wonderfully delicate yet complex, seductive and authentic aroma.



VINEYARD

- **GRAPE VARIETY:** 100% Chardonnay
- **CLIMATE:** A semi-continental climate where chardonnay makes a Chablis like nowhere else.
- **VINE AGE:** 35 to 45 years – grown on rigorously selected plots from the best soils.
- **GEOLOGY:** Kimmeridgian - rich in minerals and oyster fossils.
- **EXPOSURE:** Due South.

EXPERTISE

- **HARVEST:** Manual.
- **VINIFICATION:** traditional in temperature-controlled vats – Short pneumatic pressing to delicately extract the juice. Gentle static settling and natural fermentation on fine lees.
- **ELEVAGE:** 10 to 12 months in stainless steel vats to retain freshness.
- **AGEING:** 6 to 10 years.

TASTE

The wine is white gold in colour with green tints. It is brilliant, bright and clear.

It has an intense, complex nose that reveals a delicate minerality.

It has a beautiful structure on the palate, and reflects the maturity of the grapes. Wonderfully fresh, it is both rich and delicate at the same time. Delectable in the mouth, this wine successfully marries minerality and richness to produce a remarkable complexity.

- **SERVING TEMPERATURE:** 10 to 12°.
- **PAIRINGS:** Gourmet fish, white meat in sauce, ripe Burgundy cheeses.

