

Alain Geoffroy



Chablis 'SIGNATURE'

Made from the finest plots on the Estate.

"Signature" by Alain Geoffroy is a mineral and authentic wine with considerable taut finesse.



VINEYARD

- **GRAPE VARIETY:** 100% Chardonnay
- **CLIMATE:** A semi-continental climate where chardonnay makes a Chablis like nowhere else.
- **VINE AGE:** 30 years – grown on rigorously selected plots from the best soils.
- **GEOLOGY:** Kimmeridgian - rich in minerals and oyster fossils.
- **EXPOSURE:** South-east.

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:** 8 to 10 months in stainless steel vats to retain freshness.
- **AGEING:** 4 to 6 years.

TASTE

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

Its fine nose perfectly conveys freshness, citrus notes and the white fruits.

The attack on the palate is frank and impressively pure. Balanced and offering a beautiful minerality, this wine is typical of a traditional Chablis. Its iodine finish is long and aromatic.

- **SERVING TEMPERATURE:** 10 to 12°.
- **PAIRINGS :** Seafood, sushi, grilled fish, white meat.

