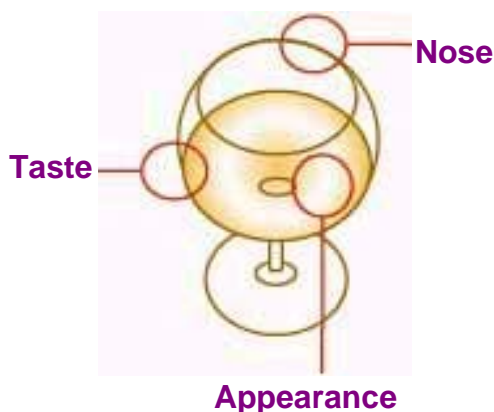


CHABLIS PREMIER CRU BEAUROY

Grape Variety :	Chardonnay
Age of the vines :	30 - 45 years
Soil :	Kimméridgian limestone
Vinification :	Traditional in temperature controlled tanks
Aged :	in temperature controlled tanks
Ageing :	from 5 to 10 years or more depending on the vintage

Tasting



Appearance : Pale light gold in colour with slight greenish glints. Bright, luminous and limpid.

The nose is full of sunshine, beauty and maturity. A rich, splendid bouquet of a multitude of flowers. A basket of fruit on a fresh summers' morning.

The taste is full and round. A perfect balance of rich, powerful flavours and finesse, mellowness and freshness. Everything that was so appealing on the nose reaffirms itself on the palate. The finish is mouth filling and voluptuous.

Matching wine with food :

Perfect accompaniment to fish, seafood, white meat, foie gras, cheeses and fruit desserts.

Serving temperature :

10-12° as an aperitif or just for pleasure, 12-14° if it is to accompany a meal.