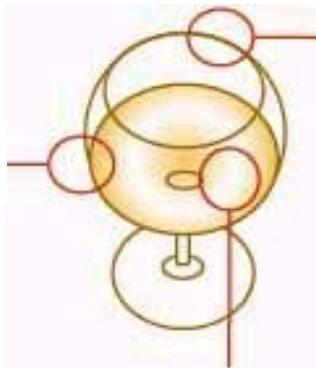


BOURGOGNE CHARDONNAY

Grape Variety:	Chardonnay
Age of the vines:	5 years
Soil:	Kimméridgian limestone
Vinification:	Traditional, in temperature-controlled vats
Aged:	in vats
Ageing:	from 3 to 5 years or more depending on the vintage

Tasting



Nose

Taste

Appearance

Appearance: beautiful pale gold. Bright, luminous and limpid. Youthful look.

The nose : is rich and fresh, expressing itself with vivacity through a citrus scent.

Its taste: Clear cut and vigorous opening notes, with flowers, lemon and fresh-baked bread.

Matching wine with food :

Perfect accompaniment to fish, seafood, poultry, cheese dishes and desserts.

Serving temperature:

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

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