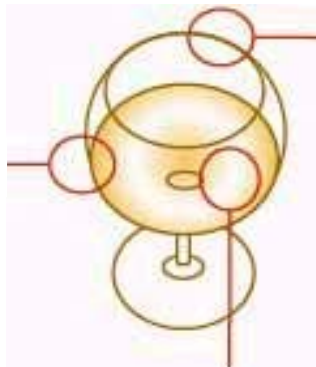


PETIT CHABLIS

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|--------------------------|--|
| Grape Variety: | Chardonnay |
| Age of the vines: | 5 - 20 years |
| Soil: | Kimméridgian limestone |
| Vinification: | Traditional, in temperature-controlled vats |
| Aged: | in temperature controlled tanks |
| Ageing: | from 3 to 5 years or more depending on the vintage |

Tasting

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



Nose

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

Its taste is lively, pleasant and fruity. We discover lemony, citronella flavours on a fine, mineral background. The finish is pleasant and leaves the mouth fresh and scented.

Matching wine with food :

Perfect accompaniment to seafood, white meat, goat cheese 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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