



CHABLIS *Cuvée Vieilles Vignes*

Pale golden yellow in colour with slight greenish glints. Bright, luminous and limpid.

The nose shows instantly both maturity and freshness in a festival of flowers and fruit. The floral notes of menthol, acacias and citronella mingle with grapefruit, butterscotch and freshly-baked buns...

Taste is powerful with pretty, harmonious mellowness, perfectly supported by its frank, yet unaggressive liveliness. The long finish prolongs the pleasure with a pronounced mineral presence enhanced by a delicate hint of wood.

FOOD AND WINE COMBINATIONS

Fine de claires oysters - Cockle soup with diced vegetables - White scallop meat on a bed of spinach - Scrambled eggs with asparagus tips - Monk-fish in batter - Salmon marinated in dill sauce - Calves sweetbreads baked in cream sauce - Shoulder of lamp spiked with lavender - Warm Mont Dore cheese and potatoe bake - Soft cheeses - Honey ice cream.

SERVING TEMPERATURE

10 à 12° as an aperitif or for the pleasure of tasting, 12-14° served with a meal.

Tasting notes

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ALAIN GEOFFROY

GRAPE VARIETY :
Chardonnay 100 %
AGE OF THE VINEYARD :
45 to 70 years
GEOLOGY :
Kimmeridgian limestone
EXPOSURE :
South - South-East
WINE-MAKING PROCESS :
Traditional method in oak casks
MATURING :
In oaks barrels, with wood split to a
turn
AGEING :
From 5 to 7 years or more