

Alain Geoffroy

France - Bourgogne Chablis - Beines



CHABLIS PREMIER CRU FOURCHAUME

100% Chardonnay

Production area: Chablis, 25- to 45-year-old vines with southern exposure

Terrain: calcare kimmeridgiano

Harvest: manual

Vinification: Traditional in temperature-controlled tanks

Refinement: In temperature-controlled tanks

Color: straw yellow with greenish highlights

Fragrance: Subtle and fresh notes of white flowers. A beautiful harmony is created between maturity, freshness and finesse

Flavor: Immediately expresses richness, charm and elegance. Wide aromatic range with a long and persistent finish

Alcoholic Grade: 13% vol

Chablis



ALAIN GEOFFROY

Ownership/Founders Geoffroy / Honoré Geoffroy Family

Start of Activity 1850

Vitiviniculture Traditional

Hectares 50

Bottles produced 250.000



Established in 1850, this historical company of Chablis cultivates on its own 45 hectares of vineyard all situated on calcareous marl soils, rich in fossils: the Kimméridgien, which dates back to the Jurassic period. The vinification is only carried out in stainless steel tanks, in order to preserve freshness and the typical characteristics of Chablis wines. Each cru has indeed its own aromatic peculiarities and even the smallest differences of terroir are recognizable in each wine. The wines of Chablis are fine and elegant and can age for many years. The domaine of Beines is a great interpreter of the tradition of this Burgundy area, thanks to the valuable work of Alain Geoffroy and his daughters Cathy and Nathalie.