

# Alain Geoffroy

France - Bourgogne Chablis - Beines



## CHABLIS PREMIER CRU LE VERGER

**100% Chardonnay**

**Production area:** Chablis, 30- 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:** Pleasant and rich bouquet of floral and fruit varieties

**Flavor:** Full and round, it is a perfect balance of power and finesse, smoothness and freshness. Rich and persistent finish

**Alcoholic Grade:** 13% vol

*Chablis*



ALAIN GEOFFROY

**Ownership/Founders** Geoffroy / Honoré Geoffroy Family

**Start of Activity** 1850

**Viticulture** 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.