

Alain Geoffroy

France - Bourgogne Chablis - Beines



Chablis



ALAIN GEOFFROY

Ownership/Founders Geoffroy / Honoré Geoffroy Family

Start of Activity 1850

Viticulture Traditional

Hectares 50

Bottles produced 250.000

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

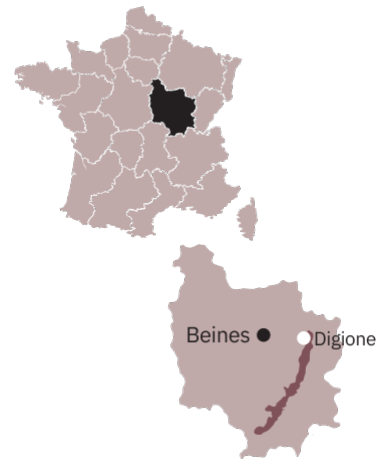
Refinement: In temperature-controlled tanks

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



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.