

# Alain Geoffroy 2022 Bourgogne Chardonnay

WineWise Code	FAG-BCH22
Country	France
Region	Burgundy
Color/Style	White
Fermentation Vessel	Stainless steel
Additional Fermentation Notes	Fermentation duration: 2-3 weeks
Aging Vessel	100% Stainless Steel
Aging Duration (months)	6 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	Yes
Additional Maturation Details:	Lees contact
Added Sulfur	Yes, 68 mg/L
Varieties	100% Chardonnay
ABV	12.5
Acidity	3.05
Closure	Natural cork
Annual Production	2000 cases
Certified Vegan	No
Elevation (meters)	300
Vine Age	25
Yields (hl/ha)	60
Farming Practices	Certified Sustainable
Harvest Method	Machine harvest

## WineWise Notes:

Grown on Kimmeridgean soils outside the boundaries of the Chablis appellation, we welcome the return of this old favorite after years of straitened supply. Mid-weight, creamy Chardonnay untouched by oak that makes a quiet case for a sometimes overwrought variety.

## WineWise Notes on Producer:

This impeccable producer of Kimmeridgean Chardonnay at reasonable prices has long been a mainstay of WineWise. Their estate extends to 55 hectares, all in the vicinity of Beines and points west. They also boast a fascinating museum of wine paraphernalia, including the largest collection of corkscrews that one can imagine. The founder Alain himself died in late 2020, but the estate is capably run by two women : his daughter Nathalie and long-time cellar master, Cyrille Mignotte. They suffered unbearable losses in the vineyards in three successive vintages, whether by frost, hail or oidium. As a result, supplies have had to be strictly allocated, and some wines have been completely unavailable, such as the Bourgogne Rouge. We hope for the best in 2022!

