

Alain Geoffroy 2023 Chablis

WineWise Code	FAG-CHA23
Country	France
Region	Burgundy
Color/Style	White
Fermentation Vessel	Stainless steel
Aging Vessel	100% Stainless Steel
Aging Duration (months)	5 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Native
Malolactic Conversion	Yes
Added Sulfur	Yes, 80mg/l
Varieties	Chardonnay
ABV	12.5
Acidity	3.39
Closure	Natural Cork
Annual Production	15000 cases
Certified Vegan	No
Soil Types	Calcareous
Elevation (meters)	280
Vine Age	40
Yields (hl/ha)	50
Harvest Method	Machine harvest

WineWise Notes on Producer:

This impeccable producer of Kimmeridgian 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!



WineWise Notes:

We have come to depend on the authentic Chablis expression of this wine and it certainly does not disappoint in this excellent vintage. More vinosity than the Petit Chablis, but plenty of welcome tension, too.

Producer Notes:

A very classic Chablis, fresh and mineral. Will match perfectly with seafood, grilled fishes, lobster or simply as an aperitif.

