



GRAPE VARIETY :  
Chardonnay 100 %

AGE OF THE VINEYARD :  
30 to 45 years

GEOLOGY :  
Kimmeridgian limestone

EXPOSURE :  
South

WINE-MAKING PROCESS :  
Traditional in temperature controlled  
tanks

MATURING :  
In temperature controlled tanks

AGEING :  
From 7 to 10 years or more  
depending on vintage

our *Chablis* *Wines* ...

## *CHABLIS PREMIER CRU* *Beauroy*

Pale light gold in colour with slight greenish glints.  
Bright, luminous and limpid.

The nose is full of sunshine, gaiety, beauty and maturity.  
A rich, splendid bouquet of a multitude of flowers.  
A basket of fruit on a fresh summers morning.

The taste is full and round - a perfect balance of rich,  
powerful flavours and finesse, mellowness and freshness.  
Everything that was so appealing on the nose reaffirms  
itself on the taste. The finish leaves us blissfully happy  
with mouthfilling voluptuousness.

### FOOD AND WINE COMBINATIONS

Small, rough-shelled "Creuse" oysters -  
Clam salad with hazelnut oil - Langoustines  
with creamed sea-urchins - Pike cooked in  
chervil butter - Swordfish filets marinated in  
lime juice - Poached turbot in hollandaise  
sauce - Bass cooked in white wine with calves  
sweetbreads - Fois-gras either goose or duck  
- Veal escalope with baby onions - Poularde  
de Bresse - Chaource, Langres or Epoisse  
cheese - Caramelized upside-down apple tart

### SERVING TEMPERATURE

10 à 12° as an aperitif or for the pleasure of  
tasting, 12-14° served with a meal.

**GREENWOOD**

FINE WINE

Est. 1997

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**ALAIN GEOFFROY**

— *Chablis* —

[www.chablis-geoffroy.com](http://www.chablis-geoffroy.com)