

Alain Geoffroy 2017 Chablis

Code	FAG-CHA17
Country	France
Region	Burgundy
Color	White
Alcohol by Volume	12.5
Acidity	4.17
Residual Sugar	1.2
Closure	Natural Cork
Annual cases produced	15000
Varieties	100% Chardonnay
Destemming	3%
Fermentation vessel	Stainless Steel
Fermentation duration	2-3 weeks
Aging method	Stainless Steel
Aging duration (months)	8
Filtered?	Yes
Fining agents	Bentonite
Lees Contact or Stirring	Contact
Malolactic	Yes
Added Sulfur	Yes, 27ppm
Vineyard Name	Chablis/Burgundy
Soil Type(s)	Calcerous
Elevation (meters)	300
Vineyard Aspect	Northwest
Vine age (years)	35
Vine Yields hl/ha	45
Farming practices	Sustainable
Vine Training Notes	Northwest
Grape Picking	Machine

WineWise Notes:

The trials of producing wine in this weather-challenged year are well known. The recompense for the difficulties presented by untimely frost and hail is wines of uncommon poise and tension with an intensity and nervosity bespeaking the challenges faced by the vintners. Exceptionally fragrant and lithe Chablis here.



Producer Notes:

A classic Chablis, fresh, fruity and with a typical "Chablis" finish (mineral). Match perfectly with seafood, oyster, sushi, grilled fish.



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