

Alain Geoffroy 2014 Bourgogne Chardonnay

WineWise Code	FAG-BCH14
Country	France
Region	Burgundy
Color	White
Alcohol by Volume	12.5
Acidity	4.3
Residual Sugar	1
Closure	Natural Cork
Annual cases produced	2000
Varieties	100% Chardonnay
Destemming	3%
Fermentation vessel	Stainless Steel
Fermentation duration	2-3 weeks
Aging method	Stainless Steel
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	Contact
Malolactic	Yes
Added Sulfur	Yes, 48ppm
Vineyard Name	Burgundy
Elevation (meters)	300
Vine age (years)	25
Vine Yields hl/ha	60
Farming practices	Sustainable
	Machine

WineWise Notes:

A lissome, snappy chardonnay with unexpected salinity in the tail. Resolutely dry, lip-smacking wine for very little.



Producer Notes:

Grapes are coming from different vineyards around Chablis but also from elsewhere about the wine some young vines we've in Chablis.