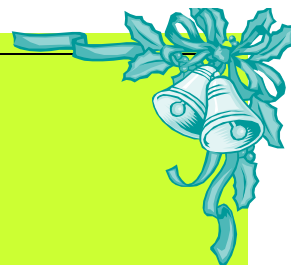


CHABLIS,  
December 2000

Number 3

# The Domaine Geoffroy Gazette



Bonne  
Année  
2001



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2000 Wines Vintage Approval

The Interunion Group for Chablis wine-tasting has recently carried out its sampling for the 2000 vintage approval. This action is designed to reinforce the image of our 'appellation d'origine contrôlée' (guaranteed vintage). In fact, only those wines which have received the INAO (Institut national des appellations d'origine - National Institute of Designations of Origin) autorisation will be granted approval and be able to be marketed. Approval tastings will take place on Monday 18th December and will prevent consignments of inferior quality being marketed, which would prejudice the image of the whole region. The method used at these tastings is sometimes subject to controversy, but at least it provides a certain control of the overall standard of the quality of Chablis wines.

Cyrille Mignotte - Winemaker

## Medals 2000

**GOLD:**

**Chablis 1er Cru Beauroy 99**

*Concours des Caves Particulières  
Nominated Burgondia d'Or Mercurey  
2000*

**Chablis 1er Cru VauLigneau 98**

*Concours Général Agricole Paris*

**Chablis 1er cru VauLigneau 99**

*Nominated Burgondia d'Or Mercurey  
2000*

**SILVER:**

**Chablis Domaine le Verger 98**

*China Wine & Spirits Competition*

**BRONZE:**

**Chablis 1er Cru Beauroy 98**

*International Wine Challenge 2000*

**RECOMMENDED:**

**Chablis Domaine le Verger 98**

*International Wine Challenge 2000*

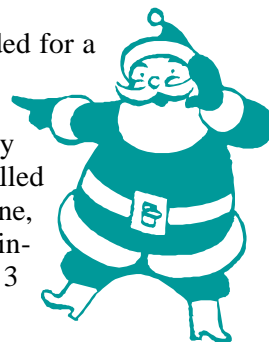
## Wine of the Month : Bourgogne Chardonnay 1999

Bourgogne Chardonnay is a wine which does not often receive honours because it is not well-known: we wish to remedy this state of affairs.

Our Bourgogne Chardonnay 1999 is a wine which presents very interesting qualities, brilliant, luminous and limpid. To the nose, this wine expresses vivacity, with a bouquet of citrus and acacia. It has a clear-

cut taste, with hints of flowers, lemon and fresh bread.

This is a wine recommended for a dish of mussels, mixed fried fish or even a cheese fondue. But it can equally well be enjoyed well chilled as an apéritif. This wine, made traditionally in stainless vats, can be kept for 3 to 5 years.



## Reflection : "corked" bottles

You will certainly have heard friends around you complaining about having to discard a great bottle of wine because of a "taste of cork".

It is true that this problem can affect any wine. Various explanations can be offered for this phenomenon, which the winemaker is often unable to prevent. Faulty hygiene is at the root of microbial contamination of any surface which comes into contact with the wine. In fact, cork stoppers have cracks which provide an ideal habitat for certain micro-

organisms. Also, to prevent pollution of the wine as much as possible, the winemaker will pay particular attention to the quality of the corks which he buys, and also to the treatments which they will have undergone. Once it has left the manufacturer, the cork does not undergo any further treatment, so it must be completely aseptic before being used so as to avoid the development of any mould which leads to the well-known corked taste. However, it is impossible to avoid all risk.

There is also, however, "false cork taste", which happens especially when a cork is treated with chlorine, which imparts a taste of cork to the wine without the cork being defective.

So, in order to keep a bottle properly, it must be kept lying on its side so that the wine remains in contact with the cork, which prevents it from drying out prematurely. If this happens, air can get in, and this damages the wine. Also, the demands of the consumers lead one to wonder what will be the stopper of tomorrow, and for which wine?

## Technology

To respond to the demands of our occupation, the Domaine has invested in a new winery. The vats are equipped with automatic temperature control. This new concept, through the cold, will allow the quality of our wine production to be improved and a better tartaric stabilisation in the wines to be achieved. This system was installed for the 2000 harvest, and so you will have ample opportunity to appreciate the benefits at your next tasting.

## Programme 2001

In order to all we can to satisfy your requirements, we will be attending the following shows during 2001:

- London 11 January 2001
- CNCP in Paris, France : 12 Feb 2001
- Prowein in Dusseldorf - Germany 4/5/6 March 2001
- London Wine Trade Fair in London Angleterre 22/23/24 May 2001
- Vinexpo Bordeaux - France June 2001