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Issue 4

The Domaine Geoffroy Gazette

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Editorial:

Change to 35 hours

Since 1 April 20 01, we have gone on to 35-hour working. From this, it follows that all the schedules have been reorganised as a consequence. In the vineyards, working hours have been modified during the year and so, during the summer, workers will work for 5 hours daily. Also, the organisation of the warehouses is reviewed weekly so as to provide a permanent staff to handle orders and dispatch. For the moment, everyone seems satisfied, but we will be better able to judge when the system has been in operation for a time

Nat hali e GEO FFROY

Medals

GOLD :

Chablis 1er Cru Beauroy 99 Concours des Caves Particulières 2000 Selected Burgondia d'Or Mercurey 2000

Chablis 1er Cru VauLigneau 98 Concours Général Agricole Paris 2000 Chablis 1er Cru VauLigneau 99 Selected Burgondia d'Or Mercurey 2000

SILVER :

Chablis 1er Cru Beauroy 99 Concours Général Agricole Paris 2001

BRONZE :

Chablis 1er Cru Beauroy 98 International Wine Challenge 2000

RECOMMENDED:

Chablis Domaine le Verger 98 International Wine Challenge 2000

"TOURGAST" - SAINTLOUIS

On 20th-21st-22nd and 23rd April this year we will be participating in the 5th "Salon du Tourisme Gastronomique et du bien-être" (Gastronomic Tourism and Well-being Fair) which will take place at the Place des Expos at Saint Louis (Département 68, France). This year the accent is on our Burgundy wines. In fact, about forty winemakers from Burgundy will be there to present for tasting the wines which they have produced. This Fair is open to the public and trade visitors, and wine will be available for sale. You will find us in Hall A on Stand 10.

Silver Medal

At the recent Concours Général Agricole (General Agricultural Competition),

Chablis 1er Oru Fourchaume

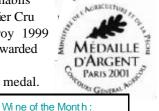
Open wide your tastebuds

and get ready to welcome

our Chablis Premier Cru

Fourchaume 1999. It has

our Chablis Premier Cru Beauroy 1999 was awarded the Silver medal.



Amongst the Vines

Due to temperatures which have been exceptionally mild, growth of new shoots has been very advanced. Our vines have begun to come into bud, and we need to think about protecting them from frosts, because of the very high risk at the moment.

Members of staff have begun the installation of heaters and the servicing of the sprinkler system. Temperature control teams are being put in place. In fact, the winegrowers of the region are taking it in

turns to check temperatures at night and to warn other winegrowers in case of frost.

Wine tasting in Germany

As we do each year, we will be participating in the tasting sessions organised by the BIVB (Interprofessional Burgundy Wines Association) which will take place in Germany on 7th-8th-9th May 01 in the cities of Hamburg-Berlin and Cologne. We look forward to seeing you there!

attained a perfect balance between strength and fullness while, at the same time, keeping a beautiful freshness. Our Premier Cru enthusiasts will be charmed by its complexity and its great finesse of taste. The bouquet explodes into fine, fresh notes, and the taste immediately expresses all strength, richness, its charm and elegance. The finish is long or even very long. Chablis 1er Cru Fourchaume will be wonderful to accompany Scallops or fresh cheese with fresh herbs.

A hesitant start to the year!

After a rather hesitant start to orders in January and February 2001, activity seems to have re-started. We shall soon be putting the 2000 vintage on the market, and this has already aroused a great deal of interest among consumers. The "2000" effect is certain!

The 2000 vintage - Portrait of a young man

sults are looking very satis- 12.5°), have revealed to us fying. We now see before us a very good vintage for a handsome young man with 2000. This new vintage has fine manners. After harves- a strongly aromatic characting, which was carried out ter and a good long finish. in ideal conditions - hot and It has a stronger character dry - the fermentation pro- than its big brother the cess took place without any "99", with a very good balgreat problems. The perfect ance between sugar and

For several months now we state of health and the nahave been sprucing up our tural degree of sugar in the 2000 harvest, and the re- must (between 11° and

acidity, and a lot of subs t a n С е Do not delay-come and taste it in our cellars!