

# The Domaine Geoffroy Gazette



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Change to 35 hours

Since 1 April 2001, 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.

Nathalie GEOFFROY

## Medals

### **GOLD :**

Chablis 1er Cru Beauroy 99  
*Concours des Caves Particuliers 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*

### **RECOMMEDED :**

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.

## 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 wine-growers 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 7<sup>th</sup>-8<sup>th</sup>-9<sup>th</sup> May 01 in the cities of Hamburg-Berlin and Cologne. We look forward to seeing you there!

## 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

For several months now we have been sprucing up our 2000 harvest, and the results are looking very satisfying. We now see before us a handsome young man with fine manners. After harvesting, which was carried out in ideal conditions – hot and dry – the fermentation process took place without any great problems. The perfect

state of health and the natural degree of sugar in the must (between 11° and 12.5°), have revealed to us a very good vintage for 2000. This new vintage has a strongly aromatic character and a good long finish. It has a stronger character than its big brother the “99”, with a very good balance between sugar and

## Silver Medal

At the recent Concours Général Agricole (General Agricultural Competition), our Chablis Premier Cru Beauroy 1999 was awarded the Silver medal.



Wine of the Month :  
Chablis 1er Cru Fourchaume

Open wide your tastebuds and get ready to welcome our Chablis Premier Cru Fourchaume 1999. It has 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 its strength, richness, 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.