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The Domaine Geoffroy Gazette





In this issue:

2001 HARVEST: an assessment

Programme 2002

Chablis «Vieilles Vignes» 2000

Down among the vines: Pruning

State of the market

Editorial:

Since the beginning of the year, people have been talking about an economic slow-down. Sales of our wines from Burgundy have been slowed by the craze amongst wine-drinkers for Australian, South African or New Zealand wines. Yes, we had a shaky start to the year, but it is not that serious. and the quality wines which we know how to produce here in Chablis remain in favour with our customers. Also, we have noted that the volume of wine exported was much the same as last year. Most members of the profession realise that they must come up with an action plan to improve communications and to be ready to counter the invasion of these New World wines. Watch this space...

Cathy Geoffroy

Medals

GOLD.

Chablis "Vieilles vignes" 2000 Voted Burgondi a d'or in Munich 2001

Chablis 1er cru Beauroy 00 Voted Burgondia d'or in Munich 2001

Chablis 00 Voted Burgondi a d'or in Munich 2001

SILVER :

Chablis 1er cru Beauroy 99 Concours Général Agricole Paris

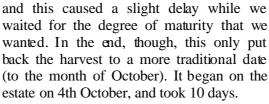
Chablis Domaine Le Verger 00 Concours des Caves Particuliè res 2001

BRONZE:

Chablis Vieilles Vignes 00 National Wine Fair - Macon 2001

2001 HARVEST: an assessment

The harvesting is finished, and it is time to make a preliminary assessment of the crop. There were no long, sunny days during the weeks running up to harvest-time,



The health of the crop from the estate is very satisfactory, taking into account the attack of grey rot which wreaked havoc on the Chablis vineyards overall. The fact that this healthy state was maintained allowed the date of the harvest to be adjusted a little so that we could obtain more maturity. The fermentations have begun well on the estate and they suggest that we can expect a traditional, quality vintage.

Down among the vines: Pruning

The harvest is finished, and now we must wait for the leaves to fall before we can start pruning. The absence of a real "cold snap"



since the end of the harvesting has delayed this fall and so is upsetting the planning of a good number of winegrowers. This means that the date that pruning can start will be pushed back even further: we must hope that there will not be too much of a delay, and rely on the local proverb "Taille tôt, taille tard, rien ne vaut la taille de Mars" ("Early pruning or late pruning, there's nothing better than a March pruning")

Programme 2002

Doing our best to fulfill your requirements, we will be at the following shows during 2002:

- London 10th January 2002.
- Utrecht Show NL from 8th to 13th January 2002.
- Dublin 29th January 2002.
- Munich Wiesbaden Brême 25th/26th and 27th February 2002.
- -"Les Grands Jours de Bourgogne" 18th March 2002 in Chablis
- PRO WEIN in Düsseldorf 24th/25th and 26th March 2002.
- London wine trade fair from 21st to 23rd May 2002.

Wine of the Month: Chablis "Vieil les Vignes" 2000

With the year 2002 approaching, we have decided to present to you the Chablis "Vieilles Vignes" 2000. You will succumb to the charm of its appearance – pale, golden yellow with slight greenish glints – which will readily reveal to you a fine nose. Embodying very delicate flavours of flowers and fruit, it will express its ample maturity right from the start.

The vinification and ageing in oak barrels give to this wine a powerful taste, with an attractive, harmonious mellowness. The long, mineral finish is supported by a delicate hint of wood. Served at a temperature of 12°c, it will be a wonderful accompaniment for a salmon escalope marinaded with dill, or monkfish in batter. All these characteristics unite to make this wine the ideal companion for your New Year meals.

State of the market

The market for Chablis wines is relatively stable. The price index for white burgundies has not moved, while that of red wines has dropped. There was a rise of 4% in sales of all vintages taken together in August 2001 for the Chablis vineyards.