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The Domaine Geoffroy Gazette



In this issue:

VINEXPOASIA-PACIFIC 2002

Wine of the Month:1 er CRU VAU-LIGNEAU 00

2001 VINTAGE: A RETURN TO TRADITION

BOUND FOR CANADA

AMONGSTTHE VINES: WELL AHEAD

Edit oria I:

"General Trends"

For several months there has been a general upward trend in the market for Chablis wines.

The price of the barrel is stable in case of Petit Chablis and Chablis. But there has been a rapid rise in Chablis Premiers Cru and Chablis Grand Cru.

Consumers also seem drawn towards Chablis in general, rather than to a premier cru or grand cru.

At the Domaine, we try to absorb the fluctuations as much as possible, so as to maintain stable price levels.

Alain GEOFFROY

Medals

- Chablis 1er Cru Beauby 99
 Competition for Private Cellars (Conccurs des Caves Particulières) 0 0
- Voted Burgondia d'Or Mercurey200 0
- Golden Master, General European Golden Masters Competition (Master d'or Concours Général Européen des Masters d'Or)2 001

Chablis 1er cru Vau-Ligneau 9 9 Voted Burgordia d'Or Mercurey 2 000

Chablis 1er cru Beauro v 99

General Agricultural Competition (Concours Général Agricole) Paris 2001

Chablis Domaine Le Verger 00

Competition for Private Cellars (Concours des Caves Particulières) 2 001

BRONZE

Chablis Vieilles Vignes 0 0 National Wine Fair (Foire nationale des vins) - Macon

R ECOMMENDED

Chablis 1 er Cru Beaurov 2000 International Wine Challenge2 001

Chablis 1 er Cru Beauroy 2000 Jewel of Burgundy (Fleuron de Bourgogne) March

Jewel of Burgundy (Fleuron de Bourgogne) March 2 001

MNEXPOASIA-PACIFIC 2002

At the international wine salon Vinexpo which will take place in Tokyo on 4-5 and 6 June this year, the 1929. 1959 and 1980 vintages will take centre stage. During these 3 days tasting, Japanese wine-lovers will be able to discover these great wines

- Chablis Grand Cru VAUDESIR 1929,

from Chablis:

- Chablis Premier Cru FOURCHAUME 1959,
- and CHABUS 1980.

So, in this country where consumers still have a lot to try emphasise the merits of our potential.

Wine of the Month: Chablis 1 er Cru Vau-Ligneau 2000

Chablis 1er cru Vau-Ligneau touches comes from vines planted in our little village of Beines. Right in the middle of the vin eyards, Vau-ligneau areas benefit south-eastern prospect and a very rich Kimmeridgian subsoil. Made in the traditional way ness: fruity, spicy, and thermo-regulated, stainless steel vats, this The richly mineral finish 2000 Premier Cru has a good pedigree and great leaving presence. The nose is rich, dense and ripe, marked by a touch of maturity, doughy, with warm apple, and then to it's the spices which take over, with thyme and white wines and their exceptional pepper, before yielding to lovely floral and vegetal

hawth orn, acacia... The sumptuous and complex, well-balanced bet ween freshness and finesse. roundness and volum e. The overall effect is richfloral.

shades off purity elegance. This is a very attractive premier which will go extremely well with sardines marinated in lemon or scallops with a spinach salad.

Bound for Canada...

Cathy Geoffroy, armed with her bottles and her suitcase, left for a week in March 2002 to conquer the Quebec market. In this province, where there is already a good market for Chablis wines, she went from town to town presenting our little jewel: the Chablis 1er Cru Beauroy. This very typical Chablis wine, with its minerally and fruity character, met with a very enthusiastic reception. Our only remaining obstacle is the difficulty in getting into this market since it functions under the Quebec Alcohol's Society Monopoly. We do, however, hold out a strong hope of seeing our Chablis on Quebec tables sometime soon...

Amongst the vines: well ahead

Thanks to the exceptional weather in the first two weeks of April, the growth of the vines is well advanced. Wherever you look, the terminal buds have often burst and in the areas which are furthest advanced, you can frequently see the first leaves uncurling.

According to the professionals, 2002 seems to be one of the most advanced of the last decade. In recent days, the cool weather during the day and the cold weather at night has helped to slow the growth down. Despite this, we are more than 10 days ahead of 2000 and 2001.

2001 Vintage: a return to tradition

After some quite difficult harvesting, and vinification which manded all the attention of our oenologist rille Mignotte, here are our first impressions of the 2001 vintage.

This vintage has a fine bouquet marked by citrus and dried fruit. The taste is that of a traditional wine with notes of fruit, slightly acid with a good breadth and pleasant staying power in the mouth. So we can say of the 2001 vintage that it is pleasant and eager to please. A wine which will charm all those who love young Chablis.