



WINE CATALOGUE 2007/2008

Geroges Blanc, Vonnas Beaujolais

Geroges Blanc is a renown 3 Michelin Star chef, an appreciated wine maker and an esteemed wine dealer

When he was young and helping out in the family business, his father would take him along on the search of some special Burgundy to serve on the table of the family restaurant. It is probably in those early days that **Gorges Blanc** developed a strong attachment to this land. He became a Burgundian with his heart and soul and started to dream one day he will own a small piece of land on those hills.

One day his dream turned reality and he could finally acquire a perfect lot on the hills of Azé in the Mâconnaise. Here he created the Domaine d'Azenay with 17 hectares most of them planted with Chardonnay

vines.

Today Georges Blanc is a world famous 3 Michelin star chef, a wine maker and wine dealer. He is a strong promoter of the Beaujolais area. Like in the kitchen of his Vonnas restaurant, he chooses for his selection of Beaujolais wines only the best products from the best vineyards.

Typicality, fruit and a well balanced acidity are the basic characters for the wines labeled George Blanc. His selection count among the best what Beaujolais can offer.



Chateaux de Pierreux 2004
Appellation Brouilly Controlée
Vine variety: 100% Gamay
Aging: No aging, only short refining before bottling
Alcohol: 13% vol.
Medium age of vineyard: 35 years

Tasting notes: Ruby red with purple reflection. Intense red berries note with hints of peach and prunes. Well balanced, mineral with a very fine, elegant structure.



Domaine des Caves 2004
Appellation Moulin a Vent Controlée
Vine variety: 100% Gamay
Aging: No aging, only short refining before bottling
Alcohol: 13% vol.
Medium age of vineyard: 35 years

Tasting notes: Medium ruby red with purple hints. It shows a distinct licorice note more common of the Cote de Nuits wines. The typical Gamay fruit show brilliantly in this wine, with an harmonious texture and perfect acidity.



Domaine du Père Louis 2004
Appellation Saint-Amour Controlée
Vine variety: 100% Gamay
Aging: 9 month refining before bottling
Alcohol: 13% vol.
Medium age of vineyard: 35 years

Tasting notes: A brilliant ruby red with violet reflections. One of the best Georges Blanc Beaujolais selections. A lot of charm and fruit in this medium bodied wine that shows tremendous fineness and balance.

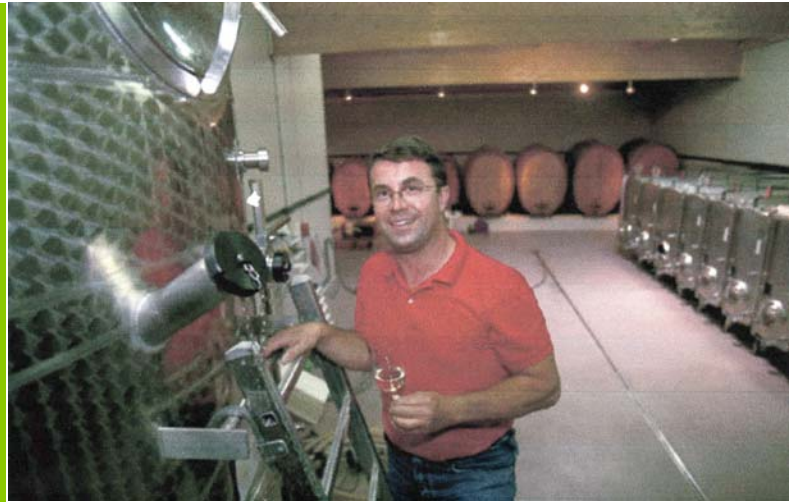
France, Beaujolais



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Rodern Alsace



Gewürztraminer Saint-Hippolyte AOC Alsace 2003

Vine variety: 100% Gewürztraminer

Aging: refining for 12 months in steel tank

Alcohol: 14% vol.

Medium age of vineyard: 40 years

Tasting notes: Intense yellow gold. A floral nose with exotic fruit and spices. A rich body with the perfect balance of delicate sweetness and acidity. An interesting finish with a distinct mineral note.

Vintage 2004 is also available



Riesling Saint-Hippolyte AOC Alsace 2004

Vine variety: 100% Riesling

Aging: medium refining time in steel tank

Alcohol: 12% vol.

Medium age of vineyard: 50 years

Tasting notes: Brilliant yellow color. Exotic fruits like lychees balanced by a a mineral note and lively acidity. A very typical perfectly made dry Riesling.

