

## DOMAINE GEOFFRENET-MORVAL

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## TECHNICAL INFORMATION

The vintage '**Jeanne**' is made from *old vines* (+50 years) 90% gamay and 10% pinot noir, planted in sedimentary soil sand-lime on top of searock composed of sandstone, gneiss (crystalized rock), 'schistes' and 'micaschistes'. The harvest is done manually, destalked and declustered 100% and put into the vat on an elevator belt to limit the handling. A light cold soaking pre-fermentation is practised with raising of the temperature to cause alcoholic fermentation.

The vintage '**Vo**', is made from 70% *young vines* and 30% 30 year old vines of 100% gamay and goes through the same process of winemaking as 'Jeanne', with vats of stainless steel.

The vintage '**Extra-Version**' is made from 10 year old vines of 80% pinot noir and 20% gamay, made into wine in wooden barrels raised in stainless steel vats. It only represents a maximum of 10% of our production since it does not follow the direction that we wish to give to our Appellation in keeping with the harmony of wines of Chateameillant (100% gamay with possibly extra support of pinot noir to a maximum of 40%).

The vintage '**Comte de Barcelone**' 95% gamay and 5% pinot noir, is a rosé pressurized immediately according to the tradition of 'vins gris' and which has given the reputation of the Appellation Chateameillant.

*PS. You will find more information about the Domaine on consulting our internet site. In order to not completely strip our wines, we do not practise the process of tight filtration, therefore according to the vintage, there may be a light deposit which does not alter in any way the quality of the wine that one can produce in the bottle.*