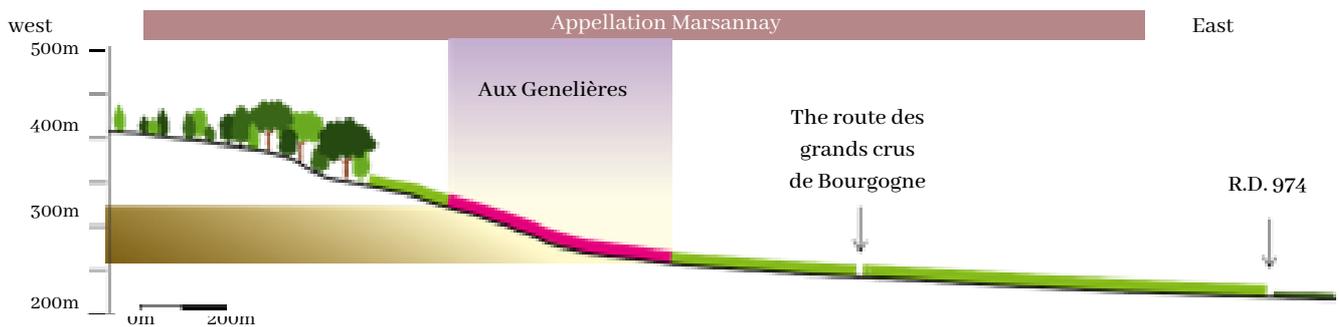


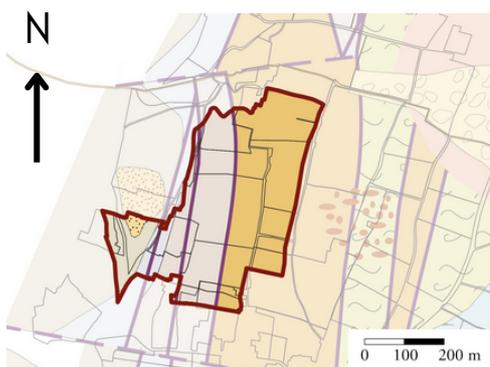


Landscape



Located in the heart of the hillside vineyards, north-west of the village of Couchey, Aux Genelières ranges in altitude over a wide stripe from 971 to 1171 feet (296 to 357 metres), with an average of 1047 (319 m). The slope is gentle (2%) at the bottom, to high (13%) at the higher part, with an average of 7%). Exposure is East.

Soil and subsoil



Cut by several faults, the subsoil of Aux Genelières is essentially made up of limestone: at the top the Comblanchien Limestone, with a thin stripe of White Oolite just below it, in the middle part the Prémieux Limestone and in a large lower Part of the « lieu-dit » the Crinoidal Limestone.

The soils, thin and very stony at the top of the hillside, thicken a little towards the bottom.

Background

The name Genelières could be issued from “géline”, from the Latin word “gallina”, the old name of the fowl. It is nevertheless amazing to find a association with fowls rather far from the village. An ancient isolated farm could be so envisaged here.

Wines

White Wine



In this very chalky « climat », the Chardonnay gives birth to some beautiful white wines with a pale gold color, clear and brilliant. A harmonious bouquet with a wide range of aromas unfolds with maturity, for a wine that enters the mouth with a beautiful fullness, a long silky texture, which lasts a long time for a sapid and saline finish.

Simply grilled fishes will suit it, but we could dare white meats as goat cheeses.

Serving temperature : 12 °C

Red Wine



Dark ruby in color, with purplish hues in its youth, the wine unfolds elegantly on the nose with fruity evocations where strawberry, burlat cherry and raspberry cohabit, with discreet empyreumatic notes. The complexity of the name-place allows the grapes to harmoniously ripe their skins adds to the complexity of a place where the grapes harmoniously ripen their skins and pips, without any risk of grey rot, to offer our gourmet palates a tasty flesh, a remarkable suppleness, vivacity, an elegant minerality and a beautiful length in the mouth. one feels the beautiful potential of guard, for an elegant wine with tannins always supple, without hardness, for a texture which goes towards silk while evolving.

High quality cold meats, grilled red meats, game birds, as well as cow's milk cheeses, will accompany it with happiness.

Serving temperature : 15 - 17 °C

