

BEAUJOLAIS BLANC 2019



- Appellation Beaujolais blanc
- Estate vines 1 ha
- Soil composition Clay/Chalk in the South and clay/silica in the North
- Harvest Manual
- Average yield 60-70 hl/ha
- Varietal 100 % Chardonnay
- Average Vine Age 20 years
- Pruning Guyot simple
- Density of Vines 8 000 vines/ha

Description

Chardonnay is the predominant grape variety in the Mâconnais, however it represents less than 3% of grapes grown in the Beaujolais. The particularity of this rare and refreshing white Beaujolais is that it is grown on granite soils. This terroir produces a Chardonnay of great finesse, revealing notes of white flowers and acacia on the nose and yellow fruits, notably mirabelle plums, in the mouth. Appellation size: 600 ha

Winemaking

Grapes are whole-cluster pressed followed by cold stabilization and clarification. Temperature-controlled alcoholic fermentation followed by malo-lactic fermentation.

Tasting note

Of a pale color with green hints, our Beaujolais blanc 2019 reveals aromas of peach, lemon and apricot. It is a supple wine with a fine balance.

Suggested food pairings

Appetizers, various refined starters such as foie gras terrine, chicken with a cream and morel sauces, fish.

Serving temperature

Between 10 & 12°C

