

Evidence

Beaujolais Blanc



Grape variety: Chardonnay



Viticulture: The clay-limestone soil hosts a 20-years-old plot of Chardonnay. This plot is located on a hillside facing east in the town of Lacenas.





Winemaking: Manual harvest. Long and gentle pressing to limit the crushing of the grapes, cold racking 2 days later. Fermentation at low temperature to keep all the fruitiness and freshness of the Chardonnay. Aging in tanks.



Winetasting: Bright and limpid pale yellow color. On the nose, there are aromas of peaches and pears with mineral notes (flint). On the palate, a lively attack with nice suppleness, aromas of white flesh fruits and flowers. Very balanced palate.



Food and wine : Aperitif, Salmon, Fish terrine.

Aging capacity: 1 to 4 years.

