

DOMAINE
du
CHAMP DE LA CROIX

Les Barrières

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 oak barrels for 12 months.



Winetasting : Golden yellow color with reflections, brilliant and limpid. Fine, fruity nose with floral notes, a buttered touch. Ample and supple on the palate, nice acidity with lots of fat. The finish is round and fruity with hints of toast.



Food and wine : Scallop gratin, Raw salad, Oysters, Burgundy snails.

Aging capacity : 1 to 5 years.

