

## Les Barrières

## Beaujolais Blanc



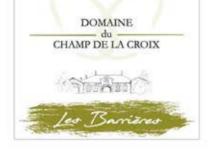
Grape variety: Chardonnay



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.

