

BEAUJOLAIS BLANC

Encépagement : 100% Chardonnay

Exposure : Southern slopes exposed/southern east

Soil : Clay-muddy ground

Wine making : Pressing dice the arrival of the harvest. Then after decantation from 24 to 36 hours, alcoholic fermentation is realised in tanks with regulation of temperature between 16 and 20° C. It is followed by a malolactic fermentation.

Temperature of service : between 8 and 12° C

Dishes being able to accompany : The Beaujolais blanc is an ideal wine for aperitif or with an accompaniment of fresh fruit cream of blackcurrents and blackberries.

This wine is an ideal companion for the more delicate meats, andouillettes, snails, lighter fresh fish and with cheeses that are mostly and goat milk cheese in particular.

Tasting : Fine flowery nose, forward fruit showing, moderate fullness in the nose with fine characteristics of Chardonnay. Long clean finish.