

BEAUJOLAIS BLANC

"LA PERLE BLANCHE"



GRAPE VARIETY:

100% Chardonnay

SOILS:

- Locality : Chaintré, Leynes
- Limestone clay soils

VINE GROWING :

- Integrated viticulture with no use of insecticides
- Plowing and grass growing on one out of two rows to prevent the use of herbicides.
- 8 300 vines/hectares
- Guyot pruning

WINEMAKING :

- Immediate pneumatic pressing.
- Static rack of the must
- Aged 6 months in thermo regulated stainless steel vats.
- Alcolic fermentation at low temperature
- Malolactic fermentation
- Bottled at the estate

TASTING :

- Golden green colour
- Floral nose with hints of linden and peach
- On the palate, full of freshness, lively, fruity and mineral.

FOOD AND WINE MATCHING :

White meat, crustaceans, seafruits, fishes

AGEING POTENTIAL :

3 to 5 years

SERVICE TEMPERATURE :

10-13°C