



BEAUJOLAIS NATURE DES PIERRES DORÉES

Grape variety: Chardonnay a white grape with white juice

Colour: White

Terroir: Alluvium-clay soils, Fully south facing

Vine age: 15 to 25 years old

Tending: 8 500 vines per Ha, trained on stainless steel wires, 8 to 12 eye Guyot pruning. Integrated, eco-friendly approach, 60Hl per Ha average yield. Hand-picked.

VINIFICATION

Immediate pneumatic light pressing. Cold racking, 15 to 20-day low temperature alcoholic fermentation at around 16°C/61°F. Malolactic fermentation. Filtering over diatomaceous earth. Low sulphite content.

MATURING

Matured cold, in vats

TASTING

Eye: Pale gold robe with green glints

Nose: Blossom

Palate: Very fresh mouthfeel with citrus notes

SERVING

Serving temperature: 11°C/52°F

Food and wine matches: Goes well with shellfish, seafood, frogs' legs, fish or on its own, as an aperitif.



Contact

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