



BEAUJOLAIS BLANC “PIERRES DORÉES”

Grape varietal: 100% Chardonnay

Vineyards: Pierres Dorées area, Beaujolais - France

Denomination: Appellation Beaujolais Contrôlée

Average age of the vines: 25 years

Soil: Sandy clay and limestone, flintstone

Harvest period: First part of September

Vinification: Hand picked grappe, soft whole-cluster pressing, temperature controlled fermentation and “sur lies” aging with bâtonnage for around one year.

Alcohol content: 12,5% by vol.

Sugar: 3 grams per liter.

Color: Bright yellow gold.

Aroma: Fragrant white flowers, full of juicy white fruits and light aromas of exotic fruit.

Palate: Rich with nice minerality and perfect balance between roundness and freshness.

Food suggestions: Salmon, risotto, lobster, poultry, stuffed clams, oysters...

Serving temperature: 10° C/ 50° F

Les Pierres Dorées

Just down the road from Lyon, Southern Beaujolais is a lively and luminous region, dotted with ochre-yellow stone built villages that reflect the sun. This stone produces a whole array of warm sundrenched colours giving originality and charm to this area of the Beaujolais region that remind Tuscany.

This exceptional terroir gives unique wines, fruity, juicy and easy drinking for the red and rich and elegant for the white.