



BEAUJOLAIS BLANC “LES 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.

20% used barrel fermentation and 80% stainless steel.

WINE FACTS

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