



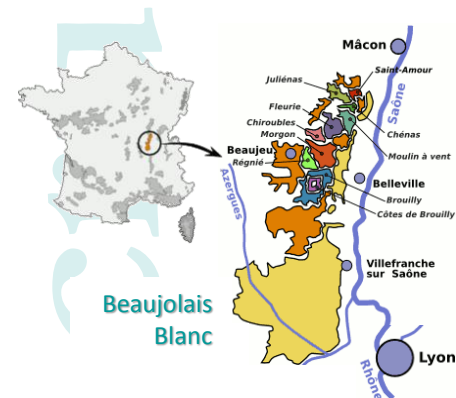
Origin
Beaujolais, France

Grape variety
Chardonnay

Age of the vines
25 years

Soil
Clay-limestone and slivers of granitic rock

Wine-making
After the settling of the juice, fermentations take place in steel tanks with controlled temperature between 16° and 18° C, in order to develop the fruity aromas of the wine.



BEAUJOLAIS BLANC

Situation

Although tradition has it that Beaujolais is a region of red wine, some plots, thanks to the different textures of their sub-soils, allow the successful blooming of Chardonnay. The Beaujolais Blanc Chauvet is produced on two parcels in the south of the region. The first, located in the “Pierres Dorées”, gives the wine a zesty aspect coming from the limestone. The second, with granitic soil in the area of Montmelas, brings it elegant mineral notes. Thanks to this blend, the Beaujolais Blanc Chauvet is able to compete with the most prestigious Crus.

Tasting

This wine has a beautiful golden color and a bouquet of aromas with white peach, apricot and hints of hawthorn. It is crisp but also presents a fullness and an astonishing amplitude. This wine is very pleasant, bright and mineral, with a good length.

How to drink and serve

Beaujolais white should be served between 10° and 12°C, with a dry goat cheese, turkey escalope on the grill or a cod en papillote.

Drink within 2 to 3 years.