BEAUJOLAIS-VILLAGES

LA FLEUR DU CHÂTEAU 2022

If the Beaujolais vineyard is better known for its historical culture of red wines, white wines have taken root for many years now.

Increasingly popular with connoisseurs, these wines surprise with their personality.

COMPOSITION - PRODUCTION

TERROIR: Clay-limestone soils

GRAPE VARIETY: 100% Chardonnay

VINIFICATION: Manual and mechanical harvesting – Direct pressing – Settling – Low temperature fermentation (15°C) – stainless steel tank ageing on fine lees for about 6 months.

TASTING

Under its intensely bright pale colour, this white Beaujolais Villages reveals a frank nose with a complex aromatic palette combining white-fleshed fruits with a dominant pear and fresh flowers.

In the mouth, the suppleness and finesse harmonize with a nice freshness for a pleasant length.

APPEARANCE : Crystalline pale yellow with green reflections.

NOSE: Fresh, subtle, with delicate notes of flowers and fruits.

MOUTH: Supple, mineral, with a fresh finish.

SERVICE

FOOD & WINE PAIRINGS: Goat cheese, fish and white meat.

SERVING TEMPERATURE: 11°-12° **AGING POTENTIAL**: 2 - 3 years



