



Beaujolais Blanc 2020 6x75cl

Winemaker Notes

This wine is fresh and lively showing a good balance between succulent fruit and firm acids.

Vineyard

From a 9 ha vineyard, planted solely with Chardonnay under the Beaujolais Blanc appellation.

Winemaking

This wine is cool fermented and aged in stainless steel vats in order to preserve the freshness of the fruit aromas. It does not undergo complete malolactic fermentation and is bottled young to retain its fresh crisp and fruity style.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted Red Meats

Perfect as an aperitif, with seafood or grilled fish.



Grapes

100% Chardonnay

Region/Appellation

Beaujolais

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.41

Total Acidity

5.15 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

05/02/2025