

wines of the Château de Corcelles



Beaujolais blanc Chardonnay

AOP Beaujolais Blanc

Available in bottles of 37.5 cl and 75 cl

Grape variety : 100 % Chardonnay

Vineyards : 6 hectares of vines grow on limestone-clay soils in front of the Château and to the north near Saint-Véran.

Average age of the vines : 45 years

Vinification : The grapes are picked late to obtain optimal maturity. The wine is vinified at a controlled temperature (16-18°C), in order to give longer fermentation and thus more roundness and complexity. Malolactic fermentation is allowed to begin naturally and maturing takes place on the lees, in vats. Bottling is done in the spring.

Tasting : Soft, fresh wine, with white floral scents on the nose. Fruity and balanced wine, developing a lovely long finish.

Serving recommendations : Serve at around 8° with vegetable terrines, fish and shell fish.