



Bourgogne Blanc - Chardonnay -

Origin

A White Burgundy wine made with Chardonnay grown in Southern Beaujolais, in the Golden Stones area where there is "entroque" limestone. This fresh chardonnay is 100% naked without wood contact..

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 3,5 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 15 years old.

Plot : « La Croix du Bois ».

Soil type : Limestone with 45% of active chalk.

Elevation : 250m.

Exposure : East.

Farming : Short pruning in "guyot", sustainable farming, use of natural fertilizer, putting vines under grass.

Winemaking : Pressed instantly on arrival at the cellar – static must settle for 18 hours – long fermentation at low temperature (16°C) and then malolactic fermentation completed according to the vintage conditions.

Aging : Aged for 6 months on fine lees in stainless steel vats.

Clarification : Light filtration.

... To the glass

Yellow robe with golden tints. The nose is displaying fresh and crisp white fruits and floral notes. The mouth is refreshing with a nice mineral backbone. A fresh and crisp finish!

Food pairings

Pair with oysters, seafood, fishes and cheese (goat).

Practical information

- ★ Fruity and generous
- ★ **Aging potential**
0 - 5 years
- ★ **Service**
Drink from 11°C

Emmanuel FELLOTT



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« After several generations, I took over the family estate with my wife Nadège and my three daughters. I am now owning 20 hectares of vines between the hill of Brouilly and the Nizerand valley located in the Golden stones area. Living in southern Beaujolais, my estate and house are lost among woods, vines and fields. My cellar made of old stones is reflecting traditions.. »