

Estate Lucien LARDY



Beaujolais-Villages Blanc - Chardonnay -

Origin

When the Chardonnay finds its terroir of predilection in Beaujolais, the result is generous, aromatic and fresh.

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 5 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 60 years old.

Plot : « Les Peloux ».

Soil type : clay and sand, deep soil.

Elevation : 150m.

Exposure : South east.

Farming : Sustainable farming, manual harvest, guyot simple pruning as in Mâconnais.

Winemaking : Pressed after a few hours maceration - 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 lees in stainless steel tanks.

Clarification : Light filtration.

... To the glass

Golden yellow robe. A nose with apricots and quinces notes. In the palate, the wine is rich and ample with ripe fruits. The finish is very long and fresh, persistent and bright!

Food pairings

Try it with poultry, chicken skewers, grilled fishes or octopus, trout cooked with almond and cream.

Practical information

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

Annual production : 415 cases

« Coming from a family of four children, I was the only one to choose winemaker as my profession. My father left me a wonderful legacy that I wanted to honor and preserve.. »

Lucien LARDY



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS