

Estate Les Frères PERROUD



Annual production : 50 cases

Bourgogne Blanc *Bourgogne* - En Chiras -

Origin

A chardonnay which has the precision of White Burgundy wine, thanks to his chalky terroir and one year aging in oak barrels from Auxey-Duressé.

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 2,75 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 10 years old.

Plot : « Le Poulaillon ».

Soil type : Limestone with 45% of active chalk.

Elevation : 380m.

Exposure : South east.

Farming : Organic certified since 2010, plowing the soil, only use of copper and sulphure in the vines.

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 12 months in neutral oak barrels from Auxey-Duressé.

Clarification : Light filtration.

... To the glass

Bright yellow robe with golden tints. The nose is showing green apple and white flowers notes. The palate is characterized with a very ripe and vinous sensation dominated by almonds and white flowers. Very long and persistent finish with mineral notes.

Food pairings

Poultry or pork chops with cream sauce, fishes, seafood, and cheese.

Practical information

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

Michel et Robert PERROUD



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« Beaujolais is the birthplace of our childhood, it is our dreams and holds the core values of our education. Our father left behind a great legacy and as a winemaker taught us respect for people, nature and hard work. We decided to invest together in our roots and we planted a new vineyard in Southern Beaujolais grown with organic techniques. »