



Beaujolais Blanc AOP Beaujolais

Vintage:
2019

Grapes:
**100%
Chardonnay**

Region/Appellation:
**Burgundy
Beaujolais**

Alcohol by Volume:
13.0%

Residual Sugar:
<0.8 g/L

Drinking Window:
2021 - 2024

The Wine

Trey-nel Bow-zhuh-lay Blonk

Winemaker Notes

This wine has a beautiful golden color and a bouquet of aromas with white peach, apricot and hints of hawthorn. It is crisp but also presents a fullness and an astonishing amplitude. This wine is very pleasant, bright and mineral with a good length.

Vineyard

Although tradition has it that Beaujolais is a region of red wine, some plots, thanks to the different textures of their sub-soils, allow the successful blooming of Chardonnay. The Beaujolais Blanc Trénel is produced on two parcels in the south of the region. The first, located in the "Pierres Dorées", gives the wine a zesty aspect coming from the limestone. The second, with granitic soil in the area of Montmelas, brings it elegant mineral notes. Thanks to this blend, the Beaujolais Blanc Trénel is able to compete with the most prestigious Crus

Winemaking

After the settling of the juice, fermentations take place in steel tanks with controlled temperature between 16° and 18 °C, in order to develop the fruity aromas of the wine.

Food match

Grilled and Roasted White Meats

Enjoy with fish, shellfish, and salads such as shrimp or a fresh goat's cheese salad. Perfect also for picnics with mild creamy cheeses.

