



2021 Beaujolais Blanc

(Trey-nel Bow-zhuh-lay Blanc)

AOP Beaujolais



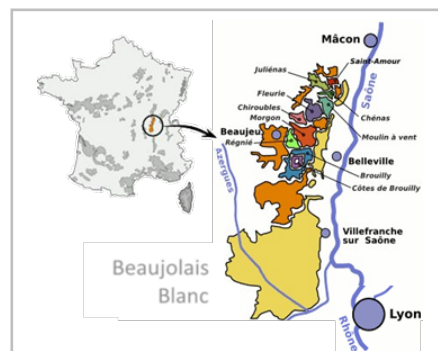
Winemaker Notes

A beautiful color and bouquet with aromas of white peach, apricot and hints of fresh white, honeyed floral notes. It is crisp, yet also presents good amplitude. The wine is very bright and mineral with 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 Trénel Beaujolais Blanc is produced from two parcels in the southern part of the

Region. The first, located in the “Pierres Dorées”, gives the wine a zesty aspect due to the limestone rich soils. The second, with granitic soil in the area of Montmelas, imparts elegant mineral notes. Thanks to this blend, the Trénel Beaujolais Blanc is able to compete with the most prestigious Crus.



Grapes

100% Chardonnay

Soil

Clay-limestone and slivers of granitic rock

Age of Vines 25 years

Winemaking

After the settling of the juice, fermentations take place in stainless-steel tanks with controlled temperature (16C), in order to develop the fruity aromas. Bottled after a light filtering.

Alcohol by Volume

13%

Drinking Window

Now through 2021-2024

Food Match

Pairs beautifully with poultry, omega rich fish, creamy pasta dishes or soft cheese like camembert or brie.