



2022 Beaujolais Blanc

(Trey-nel Bow-zuh-lay Blanc)

Beaujolais/ AOP Beaujolais

Maison Trénel has always sought authenticity. Authenticity of the fruit, authenticity of the terroir. The purest expression of their origins. Born from a love of its land with its Burgundy traditions. Because we can only succeed at what we know well.

Winemaker Notes

A beautiful golden 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.

Vineyards

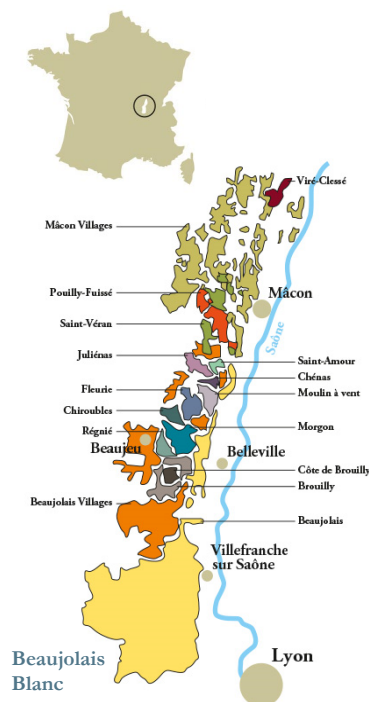
Although tradition has it that Beaujolais is a region of red wine, some plots, thanks to the different textures of their sub-soils, allow the successful blooming of Chardonnay. The Trénel Beaujolais Blanc is produced from two parcels in the southern part of the region. The first, located in the “Pierres 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.

Vintage Conditions

A cool, ideal winter followed by a chilly spring which averted late spring frosts, yet summer was blazing, resulting in early vine maturity, concentrated berries and lower yields.

Winemaking

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



Grapes
100% Chardonnay

Alcohol by Volume
13.0%

Age of Vines
25 years

Drinking Window
Now through 2025

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