



ORIGIN :

Beaujolais, France

GRAPE-VARIETY :

Chardonnay

WINE AGE :

40 to 50 years.

SOIL :

Clay & limestone

FERMENTATION :

The primary fermentations take place in stainless steel tank, cement tank or in wooden tuns. The length of this phase varies: it can take several weeks or even several months. This is a very important period, when the wine acquires most of its character (aromas, fruit.)

BEAUJOLAIS BLANC

SITUATION

Although tradition has it that Beaujolais is a region of red wine production, some plots, thanks to the different textures of their sub-soils, allow the successful blooming of the Chardonnay grape variety.

Created in 1937, the Beaujolais white has two birthplaces:

Villefranche in the Rhône and the canton of La Chapelle de Guinchay in the Saône et Loire.

The BEAUJOLAIS WHITE TRÉNEL comes from Chaintré (a commune producing the famous appellation Pouilly Fuissé). It is the fruit of clayey-chalky

terroirs, allowing it to compete with the most prestigious growths in our regions.

TASTING

A dry, white wine with a beautiful golden-green colour. It is always very perfumed, very fruity. When it is young it has powerful aromas of linden-tree and lemon. These can bloom with age to attain the fullness of its Burgundy cousins, with notes of grilled almonds.

CONSUMPTION AND SERVICE

Beaujolais white should be served cool at between 8° and 12°C, either as an apéritif or throughout a meal.

It could accompany the most simple starters (charcuterie) up to the most elaborate dishes (shellfish gratin, prime fish cooked in a sauce) or, to break with tradition, a chicken cooked in a cream sauce served with a 2 or 3 year old white Beaujolais.