Laurent Perrachon

BEAUJOLAIS BLANC



Aromas of citrus and white orchard fruit. The round and plump favors add an appealing mouth feel while offering depth and persistence on the dry and clean finish.

Color: White

Grapes: Chardonnay

Age of Vines: 35 years old

Soil: Clay-limestone

Yield: 58 hl/ha

Farming practices: organic

Fermentation: Long fermentation at low

temperature between 15 to 18°C.

Aging: 6 months in tanks

Production: 10,000 bottles per year

