

A.O.P. BEAUJOLAIS VILLAGES BLANC

HERVE LONGEFAY SELECTIONS



GRAPE VARIETY 100% Chardonnay

TERROIR

Soil : Very weathered granite

Altitude : 250 meters

Vines over 20 years old on average

Western exposure

WINE MAKING

Mechanical harvesting.

Pneumatic pressing of the harvest

Temperature-controlled stainless steel vats

(constant low temperature during vinification 15 to 16°C).

to keep freshness and crispiness.

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES



Golden straw yellow color



Aromas of white flowers, pear and white peach, light citrus



Round and smooth. Fruity, then more mineral and fresh on the palate. Lingering finish with white fruit notes.

FOOD AND WINE PAIRINGS

White lake fish, roast veal, mushrooms in cream sauce, creamy cheeses.

Ageing potential : 5 to 7 years

Serving temperature : 10° to 14°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles