



Beaujolais Blanc « Fraîcheur de Laura »

Beaujolais Blanc represents only 4% of the appellation. It is still a little-known wine. Its rarity makes it truly unique. The clay-limestone soils of the Pierres Dorées region are particularly well-suited to Chardonnay. This wine comes from the villages of Oingt, Bois d'Oingt, and Ligny. It can be enjoyed young but also has aging potential of up to 5 years. It is distinguished by its aromatic freshness, which is why it bears the name of my daughter, Laura.



VINES & TERROIRS :

Grape variety: Chardonnay
Color: White
Vintage: 2024
Vine age: 40 years
Terroir: 100% clay-limestone soil
Farming method: Sustainable viticulture, HVE3 certified.
Pruning: Guyot
Harvesting method: Hand-picked
Planting density: 8,500 vines/ha
Surface area: 0.5 ha
Yield: 55 hL/ha
Alcohol by volume: 13%



VINIFICATION & AGING :

Vinification: Direct pressing, slow alcoholic fermentation over 4 weeks at 16°C in stainless steel tanks.
Aging: Stainless steel tank.
Cellaring potential: Ready to enjoy now. Can be cellared for up to 5 years.



TASTING NOTES :

Appearance – Bright and clear.
Nose – Bouquet of white flowers such as jasmine and orange blossom, sweet almond, with a citrusy finish of grapefruit and lemon notes.
Palate – Lively acidity, notes of acacia blossom. Aromas of white-fleshed fruit, citrus, and exotic fruits.



MATCHING IT WITH FOOD :

Perfect as an aperitif, or paired with starters, seafood, tuna, salmon, fish en papillote, white meats, and cheeses.

Serving temperature: 10–12 °C